Eggs in a Thousand Ways

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EGGS
IN A
THOUSAND WAYS

A Guide for the Preparation of Eggs for the Table

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FOREWORD

Although most cook books contain a large number of recipes for the preparation of eggs in a variety of styles, yet there are really not more than a dozen distinctly different methods of cooking eggs; and they may be classified as follows: boiled, poached, mollet; shirred, or au miroir; scrambled, fried; in cocottes, or cases; moulded in timbales; hard, stuffed, cold, omelettes, sweet; and a few miscellaneous styles which cannot be very well specially classified.

In writing this little book, it has not been my intention to produce a long and learned treatise upon the art of cookery, but simply to give, in the fewest possible words, directions for the proper preparation of eggs in any of the above mentioned styles. By this means a person, who orders eggs prepared in a certain way, can have some idea of the manner in which they are made ready for his use; and at the same time these directions may be of service to the professional cook by explaining briefly the details of preparation in each of the widely varying styles of egg cookery.

As no other article of food offers so much scope for the inventive genius of a thoughtful cook as the egg, it may be that there is still greater diversity of styles of preparing it for the table than those I have mentioned. If so, I ask the kind indulgence of such readers as may, perchance, know of some excellent way of cooking eggs that has not come to my knowledge.

"To err is human," said the old Latin poet, who also hastened to add, "but to forgive is divine."

BOILED EGGS

It is surprising that in what is seemingly so simple a matter as the boiling of an egg several different methods should exist for obtaining the same final results, and that so many questions can arise for serious consideration before a final decision is reached as to which of several methods should be adopted. Under circumstances where the saving of time is no consideration, and where the man who orders his eggs boiled expects to get them, as they ought to be, "tender and delicate," the following method should be employed:

For six eggs have one quart of boiling water; plunge in the eggs and leave them for five to eight minutes without boiling. The eggs will lower the temperature of the water, and bring it to about 180°, that is 30° less than the boiling point. The white will then be of a creamy consistency, and more apt to blend with the yolk, and also be easier of digestion.

Another method, commonly adopted in hotel and restaurant kitchens, is to plunge the eggs into boiling water; and after an immersion of two to two and a half minutes the eggs are regarded as very soft; after three to four minutes, soft; after five to six minutes, medium; and after eight to ten minutes, hard.

I do not consider this method as the best, tho hotel and restaurant cooks rely upon it as the safest, in spite of the fact that oftentimes the result has been disappointing, even when, watch in hand, exactitude in time has been observed. Few are aware of the fact that the cause of such disappointment is due largely to the freshness of the eggs. It is a well known fact that the fluids of the egg will evaporate day by day, leaving

greater density to the white of the egg, which, therefore, will coagulate more quickly than the white of a fresh laid egg, which is very watery in substance.

Another important factor to be considered in boiling eggs is their temperature. Eggs taken from an ice box will cool the water much more than those that have been in the usual kitchen temperature several hours, and the former therefore require longer time to cook than the latter. Every cook should adopt a certain system, so as to suit the different tastes which he endeavors to satisfy.

Still another system of boiling eggs is to put them into a sufficient quantity of cold water and cover them. When the water begins to boil, the eggs are ready to be served. This, in the writer's opinion, is the second best method.

Eggs can also be steamed, and that method has been adopted in a number of hotels.

A mechanical device for correctly timing the boiling of eggs is now one of the standard fixtures in many restaurant and hotel kitchens, and is warmly welcomed by cooks, as it relieves them of all blame if the eggs are not satisfactorily cooked. It consists of a wire basket with an automatic attachment, by means of which the basket comes out of the water when the eggs have been in the boiling water the number of minutes desired by the person ordering them.

POACHED EGGS

Poached eggs are nothing more nor less than eggs boiled without the shell.

The most important requisite is that the eggs should be fresh, as stale eggs will never poach well, even if the greatest care is used in handling them.

There are two distinct methods of poaching eggs, and that the reader may judge for himself which is the more preferable, the recipes for both are appended. The first method, in accordance with the directions given by most of the French authors on the art of cookery, is as follows:

Have three quarts of boiling water in a shallow pan, and for each quart add a tablespoonful of vinegar and a teaspoonful of salt. Break three of four eggs into the water, just where it is boiling, and with a skimmer gently turn the egg so that it may take an elongated shape. As soon as the eggs are firm take them out with a skimmer, and put them into cold water; before serving them, put them, for a few minutes, into hot water again.

The second method, usually followed in America and England, is the following:

Have three quarts of boiling water in a shallow pan; salt it slightly, and drop into it three or four eggs; do not allow the water to boil any longer, and leave the eggs in it about three minutes, until the white is firm; then take them out, trim them, and serve on toast, or as directed.

There is very little difference between the above two recipes save the omission of vinegar in the second one. Many French cooks claim that vinegar possesses the property of giving a

good shape to the egg while it is being poached. I claim, however, and I do so from experience, that vinegar (or verjuice, which was used in bygone days) has no effect other than to make the white of the egg tough; and, therefore, I prefer the second method, as it does not allow the water to boil after the eggs are put into it. In this I follow the theory of Mattieu Williams, and the result is more satisfactory to the cook and more beneficial to the eater.

Poached eggs are often ordered by physicians for convalescent patients. In such cases the eggs should always be served perfectly plain, without sauces or condiments. They are usually served on toast, or on crusts of bread shaped like the egg. These crusts are scooped out, fried in butter, and filled with divers garnishings. Crusts of puff-paste can be substituted advantageously for those of bread; they are then shaped into round or oval tartlet moulds, according to the taste of the cook.

Adeline

Half muffin toasted and buttered, slice of broiled ham on top, spinach on ham, egg on spinach and covered with Hollandaise sauce.

Agostini

Eggs served on a bed of plain boiled rice surrounded with tomato sauce prepared as follows: Chop one large onion very fine, smother in olive oil until thoroly cooked, add six tomatoes previously peeled, seeds pressed out and cut in small pieces; when the tomatoes are reduced to a pulp add a little rich gravy and a tablespoonful of beef extract; season lightly with red pepper.

Aigre-doux (With Sour-Sweet Sauce)

Eggs served on toast. Madeira sauce mixed with currant jelly poured over them.

Alice

Egg on buttered toast, covered with Hol-

landaise sauce decorated with fillets of anchovies and garnished with boiled cauliflower.

Alsacienne

(1) Eggs served on slices of fat goose liver; Madeira sauce over them.

(2) Tartlet crusts filled with purée of sorrel; a round slice of lean ham placed on top of the sorrel and the eggs dished up on top of the ham, with rich gravy poured over all.

Américaine

Cut tomatoes in halves; squeeze out seeds; season with salt and pepper; sprinkle with butter, and bake in oven; fill with lobster hash cooked with cream; put eggs on top, and cover with cream sauce.

Amiral

Fill puffpaste crusts with chicken hash and truffles in cream; put eggs on top and cover with cream sauce.

André

On fried slices of tomatoes garnished with cèpes sautéd in oil, Bordeaux sauce.

Andalouse

Served on green peppers stuffed with rice, rich tomato sauce poured over.

Anglaise

Serve on buttered toast. garnish with watercress.

Anversoise

On buttered toast, fine herb sauce, garnished with hop-shoots tossed in butter.

Archiduc

Cook some fine noodles, drain, toss in butter and add some finely shredded cooked ham. Dish up the eggs on a bed of noodles with ham and pour over cream paprika sauce.

Archibald

On buttered toast, Colbert sauce, garnished with mushrooms, artichoke bottoms, sweet peppers and tomatoes cut in squares.

Argenteuil

Serve eggs on buttered toast, garnish with asparagus tips tossed in butter, pour cream sauce over the eggs.

Argentine

On fried slices of eggplant, highly seasoned tomato sauce finished with butter.

Arlequin

Eggs served on toast; cream sauce poured over; sprinkle with chopped beef tongue, truffles and parsley.

Aurore

Eggs covered with half tomato and half cream sauce mixed; sprinkle with chopped hard boiled yolk of egg.

Astoria

Same as Maximilian.

Baltique

Serve on caviar toast; horseradish cream sauce.

Baron Brisse

Eggs dished up on round, flat chicken croquettes; cream sauce poured over and strewn with finely chopped truffles.

Bayonnaise

Cut round slices of bread and some of pumpkin of the same size, just a little larger than the poached egg; fry both in butter, put the pumpkin on the bread and the egg on the pumpkin; pour over a cream sauce mixed with purée of onions.

Bayard

Eggs served on pâte de foie gras toast, covered with a garnishing of shredded ham, truffles and mushrooms heated in Madeira sauce.

Béarnaise

Eggs served on toast and covered with Béarnaise sauce.

Belle-Hélène

(1) Eggs served on flat, round chicken croquettes, cream sauce poured over and garnished with asparagus tips tossed in butter.

(2) Another method is to dish up the eggs on croquettes made with asparagus tips; cream sauce poured over.

Belloy

Eggs on a thick slice of smoked beef tongue heated in Madeira; pour over cream sauce blended with puree of spinach.

Benedict

Serve eggs on halves of toasted muffins with slice of broiled ham; pour over Hollandaise sauce.

Bénédictine

Puff paste crusts filled with picked up cod in cream, eggs placed on top and cream sauce poured over.

En Berceau

Scoop out baked potatoes; cut lengthwise in halves; coat potato shells with chicken hash in cream; place poached egg on top, cover eggs with cream sauce blended with thick tomato purée.

Bignon

Have some light chicken cream forcemeat, with which dress (with the aid of a pastry bag) some rings on the dish on which the eggs are to be served; cover them with a white buttered paper, and cook for four or five minutes in a slack oven. In the centre of each ring put the eggs and pour over a velouté sauce reduced with good chicken stock and cream, and besprinkle with chopped tarragon leaves.

Blanchard

Have muffins split and toasted; put a slice of broiled ham on each half, poached eggs on top and truffle sauce over all.

Bohémienne

Eggs served on halves of tomatoes stuffed with gooseliver and chopped mushrooms; pour over a cream sauce mixed with purée of tomatoes.

Boieldieu

Fill some bread crusts with fresh tomatoes which were previously peeled, squeezed and cut in eighths (or if the tomatoes are large still smaller) and cooked in oil until perfectly dry; put on each crust an egg and cover with velouté cream sauce.

Bonnefoy

Make a purée of half game and half paté de foie-gras, to which add some chopped truffles; heat the purée and put in china cases; serve the poached eggs on top and cover with velouté sauce reduced with game stock.

Bombay

Eggs dished up on a bed of plain boiled rice. Cream curry sauce, to which has been added some finely minced green and red peppers, poured on the dish around the rice.

Bonvalet

Cut some round slices of bread, fry them in clarified butter and place on each a poached egg; cover the eggs with a well-reduced velouté sauce; on the outer rim of the crust put some Béarnaise sauce mixed with tomato purée.

Bostonienne

Eggs served on small round fish cakes surrounded with cream sauce.

au Bouillon (in Broth)

Eggs served in broth or consommé.

Bourguignonne

Eggs poached in Burgundy wine and served on fried slices of bread; to the remaining wine add a little beef extract, a little butter kneaded with flour and pour the sauce over the egg.

Borden

On toast spread with purée of chicken, cream celery sauce poured over.

Boulangère

Scoop out small round milk rolls, butter and bake them in oven; fill hollow with chicken hash, egg on top, Mornay sauce over egg, grated cheese, bake in brisk oven.

Brébant

Crusts of puff-paste filled with a purée of quails and paté de foie-gras; poached eggs on top and covered with Madeira sauce.

Bretonne

Eggs served on oval shaped slices of smoked beef-tongue heated in Madeira, covered with brown sauce mixed with a purée of onions. Instead of brown sauce, one made of cream may be served.

Bruxelloise

Fill some tartlet crusts with purée of brussel sprouts, place an egg on each, pour over cream sauce and sprinkle with chopped parsley and tongue.

Buckingham

Place eggs on buttered toast on buttered shirred egg dish, pour over cream sauce mixed with Swiss cheese cut in small squares and gratinate quickly.

Café Anglais

With a chicken and lobster forcemeat dress rings on a dish the same as for eggs for BIGNON; cook them for a few minutes, put in the eggs and cover with crayfish sauce.

Café Madrid

Mould rice with sweet peppers cooked in broth in small savarin mould and pour over cream paprika sauce (plenty of paprika), set an egg on top and cover it with Hollandaise sauce.

Cairoly

Eggs served on a bed of fine noodles, paprika sauce.

Cardinal

Eggs served on toast and covered with lobster sauce besprinkled with chopped lobster coral.

Canadienne

Egg placed in scooped out tomato, covered with Mornay sauce and baked.

Cavour

Place the eggs on heated artichoke bottoms, set them on a buttered shirred egg dish. Cover each egg with a cheese soufflée preparation. Bake in a quick oven and surround with thin cream sauce.

Célestine

Muffins split and toasted covered with a slice of broiled ham upon which poached eggs are laid; pour over cream sauce mixed with cheese, and gratinate under salamander or in a very hot oven.

Aux Champignons (with Mushrooms)

Mushrooms sliced and heated in Madeira sauce poured over the eggs.

Chanson

Place a slice of broiled ham on a clam fritter, and on the ham place a poached egg; pour over cream celery sauce.

Chantilly

Crusts of bread filled with shredded truffles in cream; eggs on top; cream sauce with a little beef extract poured over.

Chartres

Served on buttered toast. Colbert sauce with chopped tarragon poured over.

Clamart

Prepare a purée of green peas and with a pastry bag adjusted with a channeled tube press rings somewhat larger than the eggs on a dish; in each hollow place an egg; surround with light cream sauce.

Colbert

Eggs on fried slices of bread covered with Colbert sauce; or serve in rings of chicken forcemeat with the above sauce.

Comtesse

Puff-paste crusts filled with asparagus tips; eggs on top covered with cream sauce.

Condé

Eggs served on broiled ham and garnished with quartered artichoke bottoms tossed in butter; Hollandaise sauce poured over the eggs, and on top a slice of truffle.

à la Crème (with Cream)

Eggs served on toast and covered with cream sauce.

à la Crème d'Asperges (with Cream of Asparagus)

Crusts of bread or of puff-paste; filled with a purée of asparagus mixed with cream sauce; eggs served on top.

à la Crème de Céleri (with Cream of Celery)

Served the same way as the foregoing; use a purée of celery instead of asparagus.

sur Croute (on Crusts)

Crusts for poached eggs can be either made of plain bread or puff-paste.

Bread Crusts: Cut slices of sandwich bread about three-eighths of an inch to one inch in thickness; give them an oval shape, or they may be cut round; with a small pointed knife make an incision on the top all around the border;

then fry in clarified butter; after the crusts are cooled off slightly, take off the cover and scoop out all the soft part of the bread; this hollow part is generally filled with the divers purées, garnishings, etc.

PUFF-PASTE CRUSTS: Roll out some puff-paste trimmings to a thickness of about one-eighth of an inch; line with it some tartlet moulds and fill them up with split peas or dried white beans; bake in a quick oven from twelve to fifteen minutes; take out the peas and beans and the crusts are ready for using.

Cussy

Bread crusts filled with a ragout of breast of quail, fat goose liver and truffles, all cut in squares and mixed with brown sauce; eggs on top and covered with velouté cream sauce.

Danton

Eggs on toast, Venetian sauce poured over, garnished with calf's brain fritters.

Daumont

Eggs served in chicken forcemeat borders, as eggs BIGNON, and covered with onion cream sauce.

Dauphine

Bread crusts filled with asparagus tips; eggs on top and Madeira sauce with sliced mushrooms poured over.

Diable

Eggs on fried slices of bread; deviled sauce poured over them.

Demi-deuil (Half-mourning)

Proceed as for IVOIRE. Place a slice of truffle or sprinkle chopped truffles over the eggs.

Doolittle

Eggs on fried slices of egg plant spread with purée of foie-gras. Hollandaise sauce poured over the eggs.

Doremus

Three-quarters fill some tartlet crusts with purée of chicken, place an egg in each, and a cooked fresh mushroom on each egg; pour over rich tomato sauce.

Duchesse

Eggs served on small flat Duchesse potato cakes covered with Colbert sauce.

à la Dufferin (Dufferin Style)

Serve eggs on toast, pour over horseradish-cream sauce, garnish with broiled fresh mushrooms and broiled bacon.

Dumas

Eggs covered with horseradish-cream sauce, sprinkled with grated Parmesan cheese and melted butter; gratinated under the salamander or in a hot oven.

Duse

Tartlet crusts filled with spaghetti cut short prepared with tomato sauce, shredded ham, truffles, mushrooms and grated cheese, eggs on top covered with Mornay sauce blended with tomato sauce and baked.

Ecarlate

Eggs on slices of smoked or pickled beef-tongue and cream sauce.

Ecossaise

Eggs on buttered toast covered with Béarnaise sauce mixed with carrots, turnips and string beans cut in very small dice.

aux Ecrevisses (with Crayfish)

Eggs on toast covered with crayfish sauce, mixed with crayfish tails.

aux Epinards (with Spinach)

Eggs on a bed of finely chopped and well-seasoned spinach with a rich gravy.

Espagnole

Eggs on a layer of risotto seasoned with onions, saffron and tomatoes, surrounded with tomato sauce.

Estragon

Rich veal gravy with chopped tarragon leaves poured over the eggs.

Fédora

Egg served on artichoke bottoms filled with purée of foie-gras; Bordeaux sauce with small cubes of parboiled marrow poured over.

Ferguson

Eggs on broiled and deviled slices of sweetbreads, with Madeira sauce blended with purée of foie-gras.

Flamande

Take the white part of leeks, cut it in one-half inch long pieces and cook it with a little broth and a small piece of butter. When done thicken with cream sauce. Serve eggs on toast and pour over the leeks in cream.

Floréal

Eggs on purée of green peas garnished with small clusters of fresh vegetables. Béarnaise sauce.

Florentine

Have spinach cooked plain tossed in butter, arrange on a dish, place poached eggs on top, pour cream sauce with cheese over; sprinkle over grated cheese and melted butter and brown under salamander.

Florida

Served on flat, round croquettes of sweet potatoes. Tomato sauce.

Freneuse

Serve eggs on a purée of white turnips with light cream sauce on the dish.

Georgette

Large baked potatoes cut in halves and scooped out; put one poached egg in each half and cover with cream sauce mixed with Parmesan cheese, gratinate under salamander or in a very hot oven.

Germaine

Eggs on large-sized fresh mushrooms covered with sauce Colbert with chopped tarragon leaves.

Gladstone

Eggs on purée of chestnuts; cream sauce blended with purée of foie-gras poured over.

Gourmets

Eggs on paté de foie-gras toast, covered with Béarnaise sauce.

Gounod

Eggs on mushrooms cooked in oil, and covered with well-reduced and buttered tomato sauce.

Grand-Duc

Dish up eggs on toast, pour over Mornay sauce (cream sauce with cheese), brown under salamander and garnish with asparagus tips tossed in butter.

Grant

Eggs on toasted muffins spread with anchovy paste. Hollandaise sauce poured over and eggs decorated with fine strips of anchovies.

Héloise

Puff-paste crusts filled with a ragout of square cut truffles, chicken and smoked beef tongue in cream; eggs on top, thick tomato sauce.

Hollandaise

Fill croustades with picked up fresh salmon in cream, set eggs on top and pour over Hollandaise sauce.

Hopkins

Poached eggs on mousse of ham, Mornay sauce poured over and baked.

Houssaye

Artichoke bottoms filled with purée of fresh mushrooms, poached eggs on top, covered with Mornay sauce, sprinkled with cheese and browned.

Hoyt

Egg on a flat croquette of crab flakes, celery sauce poured around.

Hussard

Halves of tomatoes stuffed with chopped ham and mushrooms; eggs on top covered with cream sauce.

Impériale

Eggs on foie-gras toast; velouté cream sauce over the eggs and besprinkled with shredded truffles.

Indienne

Eggs on a bed of plain boiled rice; curry sauce surrounding it.

Infante

Eggs on toast spread with purée of chicken, slice of truffle on each egg, covered with Mornay sauce and baked.

Isabelle

Eggs on toast spread with purée of chicken,

suprême sauce, sprinkled with chopped tongue, truffles and pistachio nuts.

Ivoire

Place the eggs on flat oval-shaped chicken quenelles and pour over cream or suprême sauce.

Au Jambon (with Ham)

Eggs on broiled or fried slices of ham.

Jean Bard

Eggs served on toast with a slice of ham. Mix minced shallots and mushrooms (cooked in butter) with suprême sauce; finish with lemon juice and chopped parsley and pour over eggs.

Jeanette

Eggs served on small crusts filled with artichoke bottoms and truffles (cut in small squares and added to brown sauce); Velouté cream sauce poured over and on each egg a small round slice of smoked beef tongue (heated).

Au Jus (with Gravy)

The best gravy to use with eggs is lightly thickened veal gravy; however, it can be substituted by some other kind, and if none at hand some light brown sauce, to which a little beef extract is added, may be used.

Karolyi

Eggs on broiled slices of ham, covered with tomato sauce, seasoned with paprika pepper.

Lakmé

Tartlet crusts filled with sweetbread cut in squares and cooked in curry sauce, eggs on top. Colbert sauce with tarragon over the eggs.

Au Lard (with Bacon)

Eggs served on toast, garnished with broiled or fried strips of bacon.

Lawton

Half muffins toasted and spread with purée of foie-gras, egg on top covered with Italian sauce.

Lucullus

Serve on slices of fat goose-liver a slice of truffle, on each egg pour over Madeira sauce finished with purée of fat goose-liver. Garnish with small crusts of puff-paste.

Lusignan

Fill artichoke bottoms with crab flakes sautéd

in butter; place poached egg on top, cover with Mornay sauce, sprinkle with grated cheese and bake.

Lyonnaise

Eggs on artichoke bottoms; brown sauce with onion purée poured over.

Madame Sans-Gene

Dish up each egg on a small heated artichoke bottom, place a slice of parboiled marrow on each egg and pour over Bordeaux sauce.

Magenta

Eggs on crusts filled with crayfish tails in cream; cream sauce finished with crayfish butter, poured over eggs, garnished with asparagus tips.

Maintenon

Dish up eggs on small round, flat chicken croquettes, pour over cream sauce blended with purée of onions and grated cheese and brown under salamander.

Maréchale

Round slices of ham (coated on one side with cream-chicken forcemeat and cooked in a slack oven) placed on a dish; on each slice one egg; cover with suprême sauce mixed with chopped truffles.

Margate

Garnish eggs with small patties filled with sea food cut up small and cooked in cream; cover the patties with a mushroom heated in broth; cream sauce with lobster butter around eggs.

Marlborough

Cut tomatoes not quite ripe in thick slices and fry them in butter. Place each slice on a piece of toast and each egg on top of the tomato, a slice of parboiled beef-marrow on each egg and Bordeaux sauce over all.

En Matelote

Eggs on fried slices of bread; claret sauce garnished with small glazed onions and mushrooms poured over them.

Maximilian

English muffins split and toasted and spread with a thick layer of purée of chicken; eggs placed on top and covered with cream sauce mixed with purée of red peppers.

Maxwell

Place in a scooped out brioche sweetbread and mushrooms cut in squares and heated in Madeira sauce, place egg on top, a slice of truffle on the egg and pour over Madeira sauce.

Mazarin

Halves of tomatoes stuffed with purée of foie-gras, chopped truffles, mushrooms, beef-tongue, and breast of partridge and of chicken; eggs on top and brown tarragon sauce poured over.

Melba

Eggs on toast garnished with oyster crabs Newberg, and small anchovy fritters.

Mignon

Pastry crusts filled with asparagus tips tossed in butter; eggs served on top and Hollandaise sauce poured over.

Mirabeau

Eggs on toast with fine strips of anchovies laid over them in star shape; garnish with stoned and sliced Spanish olives and julienne potatoes; Madeira sauce.

Monaco

Set the eggs on flat, oval-shaped lobster croquettes, pour over a thickly reduced tomato sauce blended with whipped cream, which should be added at the last minute.

Monseigneur

Eggs on tartlet crusts filled with purée of sorrel. Colbert sauce.

Montholon

Eggs dished up on anchovy toast; cream sauce with shredded mushrooms and chicken poured over.

Montpensier

Crusts filled with asparagus tips and shredded truffles in cream, egg on top covered with cream sauce finished with lobster butter.

Mornay

Eggs covered with cream sauce mixed with cheese, and then gratinated.

à la Moutarde (with Mustard Sauce)

Eggs served on toast and covered with mustard sauce. The best mustard sauce for eggs

would be to mix either some prepared English or French mustard with Hollandaise sauce.

Moscovite

Eggs on fried slices of bread; cream sauce poured over and besprinkled with chopped parsley, truffles and lobster coral; garnish with small puff-paste crescents filled with caviare.

Nantua

Serve on tartlet crusts filled with shrimps and mushrooms cooked in cream sauce finished with lobster butter, pour some of the sauce over the eggs and place on each a glazed slice of truffle.

Nationale

Cream sauce mixed with tomato purée and grated cheese, poured over the eggs and then gratinated.

Navaraise

Eggs on bed of risotto with red and green peppers, Béarnaise sauce poured over eggs.

Nelson

Eggs served on fish cakes; Hollandaise mixed with purée of onions poured over.

Neptune

Eggs on fried slices of bread, garnished with lobster cut in small squares and stewed in cream.

Nesselrode

Crusts filled with purée of chestnuts, egg on top, Colbert sauce poured over.

New Jersey

Eggs served on halves of tomatoes baked previously, Béarnaise blended with thick tomato sauce poured over.

Normande

Bread crusts filled with onion purée mixed with chopped ham; eggs on top and tomato sauce poured over.

Orléans

Eggs on toast spread with purée of chicken, one egg covered with thick tomato sauce, the other with cream sauce mixed with fine herbs chopped very fine.

D'Orsay

Serve eggs on tartlet crusts filled with fat goose liver and mushrooms, cut in squares and

heated in Madeira sauce, place a slice of truffle on each and pour over Madeira sauce.

A l'Oseille (with sorrel)

Eggs dished up over a purée of sorrel.

Parisis

Eggs served on pastry crusts filled with chicken hash, thick Hollandaise sauce on eggs and tomato sauce poured on the dish around the crusts.

Parmentier

Set the eggs on a bed of purée of potatoes finished with cream, pour cream sauce around the potatoes.

Peters

Place poached egg on toast of crab meat, cover with cheese soufflée preparation and bake.

Philadelphia

Halves of muffins toasted and buttered, sliced breast of chicken on muffins, poached egg on top. Hollandaise sauce over eggs, garnished with broiled bacon.

Aux Pointes d'Asperges (with Asparagus Tips)

Eggs garnished with asparagus tips, previously cooked in water and then tossed in butter.

Polignac

Serve on artichoke bottoms heated in broth, pour over Madeira sauce with shredded truffles and mushrooms.

Polonaise

Serve eggs in shirred egg dish, garnish with cauliflower cut up small, pour over bread crumbs, fried in butter. Before serving sprinkle over coarsely chopped hard boiled eggs and chopped parsley.

Porter

Eggs on slices of broiled eggplant, spread with purée of foie-gras, Perigueux sauce poured over.

Portugaise

Halves of tomatoes fried in oil, put on fried slices of bread; eggs on top and tomato sauce poured over.

Prince Egon

Cream sauce with truffles and crayfish cut in small dice poured over the eggs.

Provençale

Eggs on fried slices of bread; thick tomato sauce (with a suspicion of garlic) poured over.

Pupke

Have ready puffs made from unsweetened cream puff-paste and fill with 3/5 lobster, 1/5 mushrooms and 1/5 artichoke bottoms all cut in small squares and sautéd in butter. Place the egg on top, cover with Béarnaise sauce and put the cover of the puff back to its place.

à la Purée d'Artichauts (with Puree of Artichokes)

à la Purée d'Asperges (with Puree of Asparagus)

à la Purée de Champignons (with Puree of Mushrooms)

à la Purée de Gibier (with Puree of Game)

à la Purée de Lentilles (with Puree of Lentils)

à la Purée de Marrons (with Puree of Chestnuts)

à la Purée de Pois (with Puree of Peas)

à la Purée d'Oignons (with Puree of Onions)

à la Purée d'Oseille (with Puree of Sorrel)

à la Purée de Tomates (with Puree of Tomatoes)

à la Purée de Volaille (with Puree of Chicken)

Besides the above named purées eggs can be served with quite a number of others. The purées used for garnishing can either be served in bread or puff-paste crusts and the eggs served on top of these; or, the purée can be put on the dish and the eggs laid upon it; however, the former way is more elegant and generally adopted in first-class houses.

Richmond

Slice of Virginia ham on toasted muffin dipped in milk, egg on top, cream sauce.

Rohan

Serve on toast with broiled ham, place egg on top and cover with cream sauce blended with a purée of spinach.

Romaine

Eggs on bed of plain spinach covered with thick tomato sauce, grated cheese and melted butter sprinkled over and baked.

Rossini

Eggs on slices of fat goose-liver; truffle sauce poured over.

Rothschild

Puff-paste crusts filled with purée of truffles and paté de foie-gras; eggs on top with Madeira sauce.

Rougemont

Eggs on bed of risotto covered with Mornay and thick tomato sauce blended; grated cheese and melted butter sprinkled over and gratinated.

Russe

Eggs on caviare toast, garnished with strips of boneless anchovies, and surrounded with Madeira sauce.

Sagan

Eggs on fried slices of bread; cream velouté sauce with curry garnished with shredded chicken and cèpes poured over. Boiled rice may be served separate.

Saint Laurent

Cold poached eggs, dipped in melted butter, rolled in bread crumbs and broiled; serve on slice of broiled ham, Colbert sauce.

Savoyarde

Prepare small flat oval cakes of Duchesse potatoes, set a poached egg on each; pour over Mornay sauce and brown under the salamander or in a very hot oven.

Sévigné

Puff-paste crusts filled with chicken hash and truffles in cream; eggs on top covered with cream sauce.

Sicilienne

Eggs on bread crusts filled with purée of chicken livers; tomato sauce poured over.

Soubise

Eggs on toast; cream sauce mixed with purée of onions poured over.

Stanley

Dish up eggs on toast, pour over cream horseradish sauce and garnish with short pieces of fried bananas.

Stevens

Round croquettes of hominy, spread with deviled purée of ham, eggs on top, covered with cream celery sauce.

Stratford

On slices of fried tomatoes, Hollandaise sauce poured over.

Strollers

Round buttered toast spread with chutney, broiled ham on top, poached egg on ham.

Stuers

Egg on paté de foie-gras toast; cream sauce with essence of truffles poured over; a glazed slice of truffle on each egg.

Thanksgiving

Serve on purée of chestnuts, cream sauce; chopped truffles sprinkled over.

Tobasco

Poach eggs in milk and serve on buttered toast; add to the remaining milk a pinch of salt and a few drops of tobasco sauce according to taste.

Trenton

Served on flat round sweet potato croquettes, tomato sauce; tomatoes sautéd in butter as garnish.

Aux Truffes (with Truffles)

Eggs on toast, covered either with Madeira or cream sauce with sliced truffles.

Turinoise

Eggs on buttered toast, garnished with spaghetti and cheese with chicken livers. Madeira and tomato sauce blended.

Turque

Eggs on fried slices of egg plant and tomato sauce.

Tweedale

Slice fresh mushrooms and sauté them in butter, fill them in small tartlet crusts and place an egg on each; pour over mustard cream sauce.

d'Uxelles

Eggs on fried slices of bread covered with a sauce made of chopped shallots, mushrooms and fine herbs cooked in butter, reduced with white wine, finished with half brown, and half tomato sauce mixed.

Valois

Eggs on crusts filled with lobster and truffles cooked in cream. Tomato sauce poured over.

Vanderbilt

Fill tartlet crusts with crab flakes in cream with sherry flavor; eggs on top covered with Mornay sauce and gratinated.

Véfour

Eggs on tartlet crusts filled with crayfish tails stewed in cream; cream sauce finished with anchovy and lobster butter poured over the eggs.

Vénitienne

Eggs on toast, covered with Venetian sauce; choped truffles, lobster coral and hard boiled eggs sprinkled over.

Véron

Artichoke bottoms filled with chopped beef-tongue and truffles; eggs on top and covered with cream sauce and cheese; then gratinated.

Victoria

Bread crusts filled with crab meat cooked in cream; eggs on top covered with cream curry sauce finished with lobster butter.

Volney

Small crusts filled with foie-gras and truffles (cut in squares and mixed with Madeira sauce); eggs on top and Velouté cream sauce poured over.

Waldorf

Egg on foie-gras toast, fresh mushroom on top of the egg and Perigueux sauce poured over.

Walsh

Coat one side of a slice of smoked beef-tongue lightly with English mustard, sprinkle with bread crumbs and brown under salamander, set poached egg on top, pour over tomato ketchup, sprinkle with grated cheese and bread crumbs and brown quickly.

Walter Scott

Eggs on toast, garnished with lobster cut in squares and cooked in cream; tomato sauce finished with lobster butter poured over the eggs.

Washington

Set the eggs on halves of tomatoes baked in the oven; pour over a thickly reduced tomato sauce finished with thick cream and lobster butter; season highly with paprika.

Winner

Fill tartlet crusts with purée of soft clams, eggs on top covered with cream sherry sauce; decorate with strips of anchovies.

Zaza

Egg served on anchovy toast; pour over pepper and tomato sauce blended—previously adding equal parts of finely shredded gherkins, sweet red peppers, mushrooms, ham and breast of chicken.

Zingara

Served on fried crusts of bread and covered with thick tomato sauce mixed with finely shredded ham.

EGGS MOLLET

Egg Mollet should properly be classified among soft-boiled eggs, as is clearly indicated by the meaning of the word "mollet."

In preparing eggs mollet, it is absolutely necessary that the eggs be very fresh. Plunge them into boiling water, cover the vessel they are in, and bring it to the corner of the range, not permitting the water to boil, and, after an immersion of ten minutes, take them out, and put them into cold water to cool off. Then take off the shell very cautiously, as the eggs being quite soft are liable to break. When they are freed from the shell, put them back into clean cold water, and when ready to use heat them in water or broth for a few minutes.

Eggs mollet can also be prepared by cooking the eggs for five minutes in boiling water, and then proceeding as stated above.

Eggs mollet are usually served on toast, crusts, etc.

Many of the garnishings mentioned under the heading of "Poached Eggs" are adaptable to eggs mollet.

Abyssinienne

On purée of chestnuts, cream sauce with truffles.

Algérienne

On fried slices of eggplant garnished with stewed cucumbers, tomatoes, onions and green peppers.

Barcelone

Eggs served on halves of tomatoes broiled, garnished with shredded green peppers tossed in butter. Surround with Madeira sauce.

Béchamel

Eggs on toast; cream sauce poured over.

Berlioz

Mushrooms and breast of partridge cut in small squares and stewed in cream; eggs served on top, cream sauce poured over.

Bordelaise

Eggs on fried slices of bread; Bordeaux sauce poured over.

Bouchère

Serve in oval crusts, pour over marrow sauce, besprinkle with freshly chopped parsley.

Bourguignone

Puff-paste crusts filled with scrambled eggs with asparagus tips and truffles; and egg mollet on each crust.

Bruxelloise

Eggs on fried slices of bread, garnished with Brussels sprouts; cream sauce poured over the eggs.

Catalane

Eggs on bread crusts filled with crab meat stewed in cream; covered with tomato sauce.

Chantilly

Eggs on small puff-paste crusts filled with purée of onions; thick tomato sauce over the eggs.

à la Chicorée (with Chicory)

Braised chicory chopped fine, mixed with cream, and well seasoned; eggs on top. Serve good rich gravy around the chicory.

Chasseur

Eggs on a purée of chestnuts mixed with purée of game; Madeira sauce reduced with game stock.

Cobb

Egg on a croquette of Indian meal covered with cream sauce mixed with green corn scraped from the cob.

Colombine

Tartlet crust filled with chicken livers, ham and mushrooms cut in squares with Madeira sauce.

Constance

Set the eggs on small crusts filled with asparagus tips tossed in butter. Pour over Béchamel sauce, sprinkle with grated Parmesan cheese, and gratinate quickly.

Daley

Eggs on halves of tomatoes stuffed with finely chopped ham, eggplant, mushrooms and shallots sautéd in butter. Hollandaise over the eggs.

Demi-deuil

Eggs covered with cream sauce, sprinkled with chopped truffles.

Diplomat

Egg on artichoke bottom stuffed with d'Uxelle. Soubise sauce over eggs with shredded truffles.

Divorçons

Serve on toast one egg covered with cream sauce, the other with thickly reduced tomato sauce.

On the one covered with white sauce sprinkle chopped truffle, on the one with tomatoes, chopped yolk of hard boiled eggs.

Dougherty

Artichoke bottoms stuffed with purée of ham mixed with chopped pecan nuts, egg on top covered with Hollandaise sauce.

Drothingham

Eggs on toast with bloater or anchovy paste. White wine sauce.

Duchesse

Dish up the eggs on flat oval shaped potato croquettes, pour over cream sauce and garnish with asparagus tips.

Dufferin

Eggs served on large sized broiled fresh mushrooms. Horseradish cream sauce; garnish with broiled bacon.

aux Ecrevisses (with Crayfish)

Eggs over crayfish tails stewed in cream.

Edison

Eggs served on toast spread with deviled ham paste, pour over paprika sauce.

aux Epinards (with Spinach)

Eggs on a bed of spinach chopped fine, mixed with cream and well seasoned, surrounded with rich gravy.

Française

Eggs on puff-paste crusts filled with a ragoût of cock's combs and cock's kidneys in velouté cream sauce.

Garlin

Eggs on artichoke bottoms; cream sauce with shredded chicken and truffles poured over.

Kennebec

Tartlet crusts filled with picked up salmon in cream, eggs on top. Shrimp sauce poured over.

Louis XIV

Serve on buttered toast, spread with purée of chicken, suprême or cream sauce over eggs, sprinkled with chopped truffle and tongue.

Gauloise

Eggs on toast spread with purée of ham, garnished with cock's combs and kidneys, suprême sauce blended with half tomato sauce.

Garnier

Eggs covered with cream sauce, sprinkled with chopped truffles. Garnish with asparagus tips tossed in butter.

Du Guesclin

Eggs on crusts filled with curried lobster; cream sauce with paprika poured over the eggs; chopped truffles, lobster coral and parsley sprinkled over.

Héloise

Eggs on fried slices of ham; Hollandaise sauce with shredded beef-tongue and truffles poured over the eggs, and around them well-reduced tomato sauce.

Hofstra

Egg served on broiled slice of Virginia ham garnished with purée of sorrel.

Hutchinson

Eggs on croquettes of Indian meal, cream celery sauce poured over, sprinkled with grated cheese and baked.

Indienne

Eggs on a bed of rice with curry sauce around the eggs.

Italienne

Broiled slices of ham on risotto and eggs on the ham; surrounded with tomato sauce.

Marinière

Serve eggs on a ragoût of sea food, as scallops, shrimps, oysters, lobster, soft clams, oyster crabs,

etc., cooked in white wine with fine herbs and thickened with butter and flour.

Mexican

Eggs served in crusts filled with shrimps stewed with onions, tomatoes and red sweet peppers, cream sauce poured over the eggs.

Milanaise

Eggs on bed of risotto, Mornay sauce over eggs and baked in quick oven.

Mireille

Serve on bed of risotto, garnish with tomatoes sautéd in butter; cream sauce with saffron around.

Monaco

On paté de foie-gras toast, Mornay sauce over eggs and baked.

Montargis

Tartlet crusts filled with chicken, mushrooms, tongue and foie-gras cut in dice and blended with brown sauce, eggs on top, Mornay sauce over and gratinated.

Montcalm

Eggs on stuffed tomatoes, Colbert sauce with tarragon around.

Montebello

Eggs on paté de foie-gras toast; thick Béarnaise sauce mixed with purée of tomatoes poured over.

Montglas

Eggs on crusts filled with a brown ragoût of mushrooms, truffles, beef-tongue, and chicken cut in squares.

Nantua

Eggs on crusts, filled with crayfish tails stewed in cream.

Orientale

Crusts filled with a hash of chicken, green corn and green peppers, eggs on top, curry tomato sauce with red and green peppers and chopped tongue.

à l'Oseille (with Sorrel)

Eggs served on a bed of sorrel.

Ostendaise

Eggs on crusts, filled with oysters in cream.

Parisienne

Eggs on artichoke bottoms; cream sauce with truffles poured over.

Palestine

Eggs on purée of Jerusalem artichokes, Soubise sauce, sprinkled with chopped truffles.

Persanne

Eggs on a bed of plain boiled rice, surrounded with a brown curry sauce with onions, ham, and stewed prunes cut in small squares.

Petit-Duc

Eggs on large broiled mushrooms. Colbert sauce.

à la Purée d'Artichauts (with Purée of Artichokes)
à la Purée d'Asperges (with Purée of Asparagus)
à la Purée de Celéri (with Purée of Celery)
à la Purée de Marrons (with Purée of Chestnuts)
à la Purée de Topinambours (with Purée of Girasoles or Jerusalem Artichokes)

Eggs can be served right on the purée; or the purée can be served in crust and eggs on top.

Raphael

Eggs covered with anchovy sauce with crayfish tails or lobster cut in squares.

Ravigote

Eggs covered with velouté sauce, finished with green butter (tarragon, chervil, parsley, etc., parboiled and pounded with butter).

Reine

Eggs on crusts filled with purée of chicken; cream sauce.

Rienzi

Served on artichoke bottoms; Italian sauce, garnished with broiled bacon.

Royale

Eggs on crusts filled with truffles and beef tongue cut in small squares and stewed in cream.

Sidney

Eggs with cream curry sauce with shredded chicken and ham. Rice may be served separate.

Thompson

Eggs on a bed of plain boiled rice; white wine sauce with curry poured over.

Touraine

Served on artichoke bottoms. Hollandaise sauce, garnished with string beans and flageolets beans mixed and tossed in butter.

Valentine

Eggs in crusts filled with crab flakes Créole.

Vatel

Eggs on fried slices of bread, covered with cream sauce mixed with shredded mushrooms and beef tongue.

Verdi

Eggs with cream sauce mixed with purée of onions. In the centre of eggs serve fresh mushrooms sautéd in butter.

Zurlo

Eggs on flat and oval-shaped potato croquettes; cream sauce with chopped ham, truffles and parsley around them.

SCRAMBLED EGGS—OEUFS BROUILLES

Of all the many ways in which eggs can be prepared for the table, there is none which, as a rule, is liable to be so unsatisfactory as when they are scrambled. In order that a dish of scrambled eggs should appear at its best, it ought to be served immediately after leaving the hands of the cook, as eggs in that form are liable to rapid deterioration in tastefulness and quality.

Some cooks use cream, or cream sauce, to keep scrambled eggs in good condition for a reasonable period of time. I do not recommend the use of sauce unless it is absolutely necessary, as I consider cream more satisfactory. It should be remembered that the most important point in cooking eggs is never to overcook them. Scrambled eggs, that are dried up when served, are not only lacking in tastefulness, but they are also difficult of digestion. Here is a recipe that will give satisfaction if the directions are strictly followed out:

Butter a flat sauté-pan liberally; put into it six well beaten eggs, season with salt and pepper, and put on the fire. Keep stirring continually with an egg whisk, or wooden spoon, until the eggs become creamlike in consistency; when they are sufficiently done add about two ounces of good butter, and serve immediately. If scrambled eggs cannot be served as soon as cooked, a little cream, about one tablespoonful to two eggs, may be added; cooked this way they are more custardlike in appearance.

Alice

Have ready puffs, made of unsweetened cream puff-paste and fill with scrambled eggs mixed

with crab flakes and fresh mushrooms tossed in butter; serve on napkin.

aux Anchois (with Anchovies)

Boneless anchovies cut in small pieces mixed with plain eggs.

Aquitaine

Have ready puffs made from unsweetened cream puff-paste and fill with scrambled eggs mixed with lobster and fresh mushrooms cut in small squares and fried in butter.

aux Artichauts (with Artichokes)

Artichokes cut into dices mixed with scrambled eggs.

August

Scrambled with finely sliced and frizzled smoked beef, fresh mushrooms and peas.

d'Aumale

Scrambled eggs with kidneys, garnished with small puff-paste crusts filled with thick purée of tomatoes.

Balzac

Scrambled eggs with shredded beef tongue, and truffles, garnished with crusts filled with soubise.

Barcelone

Scrambled with tomatoes and sweetbread, cut in cubes; served in small cases or cocottes with puff-paste cover.

Bohémienne

Scoop out small brioches and fill with scrambled eggs mixed with foie-gras and truffles cut in squares. Place slices of glazed truffles on top.

Bordelaise

Scrambled eggs with fried cubes of bread and cèpes; chopped fine herbs added when cooked.

Braganza

Scrambled eggs mixed with tomatoes, chicken and red peppers, the two latter cut in cubes, served in small cases or cocottes with cover made with puff-paste.

Bretonne

Scrambled eggs served on toast, with minced onions in thick brown sauce to the centre.

Café Riche

Eggs with lobster and truffles cut in cubes,

served on toast; tomato sauce finished with lobster butter on the dish.

Cape Cod

Plain scrambled eggs served on buttered toast garnished with fried Cape Cod oysters.

Cavour

Hollow sound tomatoes, season and bake in oven; fill them with plain scrambled eggs.

aux Cervelles (with Calves' Brains)

Calf's brains cut in cubes mixed with the eggs.

aux Champignons (with Mushrooms)

These can be served either with or without sauce. In the first case, if fresh mushrooms are used, they are cooked in butter and mixed with sufficient brown sauce, which must be of good consistency; the scrambled eggs are dished up and the stewed mushrooms put in the centre. If no sauce is required the mushrooms are cut in cubes, cooked in butter and mixed with the eggs.

Chatillon

Scrambled plain, when dished up place in centre fresh mushrooms sliced and sautéd in butter; sprinkle with chopped parsley, garnish with small puff-paste crescents.

Comtesse Uruska

Scrambled eggs with asparagus tips and crayfish or lobster cut in cubes, served on toast; surrounded with tomato sauce.

aux Crevettes (with Shrimps)

Shrimps cut in squares mixed with the eggs.

Crissfield

Crab flakes heated in cream and scrambled with eggs; serve on buttered toast.

en Croustade (in Crusts)

These crusts can be made either of bread or puff-paste. (See Poached Eggs.)

Dessar

Eggplant cut in small squares fried in butter and mixed with eggs, to which add chopped water-cress.

Dieppoise

Scrambled eggs with oysters and mushrooms; served in small puff-paste patties.

Dumas

Eggs scrambled with fine herbs, served on toast

and garnished with small grilled mushrooms and slices of bacon.

Ecarlate

Serve the eggs on buttered toast; make a hollow in the center and fill with beef tongue, cut in small squares blended with thickly reduced Madeira sauce.

Elizabeth

Scrambled eggs with truffles, garnished with small puff-paste lozenges stuffed with purée of chicken.

Espagnole

Onions, green peppers, ham and tomatoes, cooked in oil or butter, mixed with the eggs, or, if preferred, can be dished up in the center of the eggs.

a l'Estragon (with Tarragon)

Tarragon leaves are parboiled, chopped, and then mixed with the eggs.

aux Fines Herbes (with Fine Herbs)

The professional cook knows of two kinds of fine herbs, the raw and the cooked; the raw consists of chopped parsley, chervil and chives, sometimes tarragon; the cooked fine herbs are prepared with mushrooms, shallots, and parsley, all chopped fine and cooked in butter.

For scrambled eggs, or omelette with fine herbs, the raw herbs are generally used unless otherwise specified.

Forestière

Scrambled eggs mixed with previously cooked mushrooms and bacon, both cut in small cubes and fried in butter.

Française

Artichoke bottoms heated in broth, filled with scrambled eggs mixed with chopped truffles, sprinkled over with grated cheese and melted butter; put in the oven for a minute; served with brown sauce.

au Fromage (with Cheese)

Plain scrambled eggs, to which, when they are cooked, some grated Parmesan or Gruyère cheese is added.

Geo. de Forest Grant

Plunge good sized green peppers into very hot

fat, so that the outer skin may be detached by rubbing with a napkin; cut off the stalk end and empty out the seeds; boil for about ten minutes in salted water, and then fill them with scrambled eggs; serve them upside down with a glazed slice of truffles on each, and Madeira sauce on the dish.

Georgette

Scrambled eggs with shrimps, served in scooped out halves of baked potatoes.

Gordon

Crusts filled with scrambled eggs with truffles, slices of parboiled marrow dipped in meat glaze placed on top.

Grand-mère

Small cubes of bread fried in butter and mixed with the eggs.

Greque

Serve eggs on slices of fried eggplant; in the center of eggs make a hollow in which put stewed tomatoes.

Griswold

Chop fine some little neck clams and cook with a little cream; add eggs well beaten and scramble; garnish with broiled strips of bacon.

au Hareng Saur (with Smoked Herring)

Skinned and boned smoked herring cut into small pieces, tossed in butter for a few minutes, and mixed with the eggs.

Harvey

Cut calf's head in squares and heat with broth and sherry, mix with eggs; serve on buttered toast; make a cavity in the center, which fill with calf's brains cut in squares and fried in butter. Pour over thin Mornay sauce; sprinkle with grated cheese and brown under salamander.

Henry

Scrambled with julienne of green peppers and ham fried in butter and with tomatoes cut in squares; serve on buttered toast.

aux Huitres (with Oysters)

The bearded oysters are cooked with a little of their own gravy; when cooked, cream sauce is added in proportion and dished up in the center of the eggs.

Or, the soft part of the oysters is cut into

squares and cooked, the liquid strained and the oysters mixed with the eggs.

au Jambon (with Ham)

Ham, cut in small cubes, fried in butter and mixed with eggs.

Jerome

Eggs mixed with cooked breast of game; served in tartlet crusts, liquid meat extract sprinkled over.

Jolibert

Scrambled with tomatoes, cheese and chives; served on toast. Rich gravy blended with tomato sauce around.

au Jus (with Gravy)

Eggs served on toast, surrounded with good veal gravy.

Lakewood

Scrambled eggs with fresh mushrooms; served on toast on which place slices of parboiled marrow.

Livingston

Eggs on toast spread with purée of paté de foie-gras.

Lokel

To three eggs add two ounces of grated American cheese and two tablespoonfuls of thick cream; scramble and serve on buttered toast.

Magda

Scrambled with cheese and ham cut very fine; serve on buttered toast.

Magenta

Eggs mixed with tomatoes and ham cut in small squares served on buttered toast, garnished with small sausages. Tomato sauce with fine herbs around.

Marguerite

Scrambled eggs served on buttered toast, garnished with small baked halves of tomatoes, stuffed with purée of chicken.

Marinière

Scrambled eggs in center of which put mushrooms, shrimp and oysters cooked in white wine sauce with fine herbs.

Marivaux

With fresh mushrooms cut in small squares

and tossed in butter; garnished with small crusts or patties filled with purée of fresh mushrooms.

Marseillaise

Tomatoes, cooked in olive oil, mixed with scrambled eggs, which, previously to being cooked, were beaten in a bowl rubbed with garlic.

Martinez

Eggs scrambled with red peppers cut small, served on buttered toast; tomato sauce around.

Mayguez

Eggs scrambled with green and red peppers, mushrooms and ham all cut small; served on buttered toast, pepper sauce around.

Melba

Scrambled eggs with artichoke bottoms cut in cubes dished up on buttered toast and garnished with broiled fresh mushrooms. Colbert sauce around.

Mercédes

Serve eggs in crusts with a spoonful of tomatoes sautéd in oil in center.

Montglas

Truffles, mushrooms, cooked breast of chicken and smoked beef tongue, cut in small squares, stewed for a few minutes in well reduced Madeira sauce, dished up in the centre of the eggs.

Morlay

Mushrooms and shrimps cut in dice, mixed with eggs.

Nérac

Eggs served on paté de foie-gras toast, with glazed slices of truffles on top and surrounded with truffle sauce.

Offenbach

Tunny, crayfish tails, and anchovies cut in small squares mixed with eggs, garnished with small puff-paste crusts filled with thick tomato purée.

aux Oignons (with Onions)

Eggs mixed with chopped onions previously smothered in butter.

Orientale

Eggs cooked with anchovy butter dished up over tomatoes cut in halves and baked in the oven.

Orloff

Scrambled with shrimps or crayfish tails, dished up in small china cases, slice of glazed truffle on top.

au Pain (with Bread)

Small squares of fried white bread, mixed with eggs.

Paris—Plage

Scrambled eggs mixed with tomatoes and lobster cut in small cubes, served in small cases or cocottes with a cover made of puff-paste.

au Parmesan (with Parmesan Cheese)

Scrambled eggs mixed with grated Parmesan cheese.

aux Petits Pois (with Green Peas)

Green peas mixed with the eggs.

au Petit Salé Fumé (with Bacon)

Thin rashers of bacon cut in small strips fried and mixed with the eggs; or, the bacon may be broiled and served as garnishing around the eggs.

Piémontaise

With grated cheese and truffles.

aux Piments Verts (with Green Peppers)

Chopped green peppers cooked in butter and mixed with the eggs.

aux Pointes d'Asperges (with Asparagus Tips)

Cooked tips cut small and mixed with the eggs.

Princesse

Scrambled eggs with truffles, served in crusts made of puff-paste; a little veal gravy served over the eggs.

Princess Mary

To three eggs add two tablespoonfuls of velouté sauce, scramble with truffles cut in squares and grated cheese; serve in puff-paste crusts.

Provençale

Onions and tomatoes smothered in oil mixed with the eggs and garnished with small stuffed mushrooms.

a la Purée de Celéri (with Purée of Celery)

Eggs mixed with purée of celery.

Rachel

Scrambled with asparagus tips and truffles. Sliced truffles on top.

Reginald

Buttered toast spread with Roquefort cheese; eggs beaten with one teaspoonful of thick cream to each egg scrambled and served on top of toast.

Reine

Cooked breast of chicken and truffles cut in very small cubes, mixed with the eggs. Hard eggs are hollowed, heated in salted water and filled with the scrambled eggs; served on cream sauce.

Ribot

Firm fresh tomatoes are scooped out with the vegetable spoon, seasoned and cooked in the oven, then filled up with scrambled eggs, covered with a slice of glazed truffle and set on light cream sauce.

au Ris de Veau (with Sweetbread)

Sweetbread, previously parboiled, cut in dices and cooked in butter. It may be mixed thus with the eggs, or either brown or white sauce may be added; if this is done the sweetbread must be dished up in the center of the eggs.

aux Rognons (with Kidneys)

Veal or lamb kidneys, cut in cubes, cooked in very hot butter over a brisk fire. When sufficiently cooked they are put into well reduced Madeira sauce and dished up in the center of the eggs. The kidneys should not be allowed to boil in the sauce, nor should they be overdone lest they become tough and indigestible.

aux Rognons et Champignons (with Kidneys and Mushrooms)

Same as above with the addition of mushrooms.

St. Denis

Eggs served on artichoke bottoms and surrounded with small round croquettes of sweetbread.

St. George

Heat crab flakes in cream with a pinch each of curry and paprika and mix with scrambled eggs.

St. James

Scrambled eggs mixed with tomatoes and ham

cut in small squares; served in small cases or cocottes with a cover made of puff-paste.

au Saumon Fumé (with Smoked Salmon)

Smoked salmon cut into thin strips, cooked in butter for a few minutes and mixed with the eggs.

Smythe

Bacon, chicken livers and eggplant cut in small squares, fried in butter and mixed with scrambled eggs.

Southside

Cook belly part of little neck clams in cream, thicken with butter and flour, season well with cayenne. When serving eggs make a cavity in center, place clams in cavity and garnish with small triangles of buttered toast.

Suisse

Gruyère cheese cut in small cubes, mixed with eggs when done.

aux Tomates (with Tomatoes)

Fresh tomatoes peeled, the seeds pressed out, cut in small pieces, cooked with butter and mixed with the eggs.

Tosca

Equal parts of cooked breast of chicken, parboiled oysters, and braised celery (cut in small cubes and mixed with cream sauce) placed in the center of the scrambled eggs.

aux Truffes (with Truffles)

These can be served like scrambled eggs with mushrooms, either with or without sauce. Truffles are cut into cubes, and if served with sauce, put into Madeira sauce and dished up in the center of the eggs; the other way, the truffles are mixed with the eggs, and nice slices of glazed truffles are laid on top of them.

Union Club

Pimentos morrones, or red sweet peppers, are heated in salt water and filled up with scrambled eggs and truffles; Madeira sauce on the dish.

Valencienne

Scrambled eggs with red sweet peppers; served in artichoke bottoms. Tomato sauce on the dish.

Van Cott

Mix the eggs with fresh mushrooms cut in squares, fried in butter, and scraped green corn, and garnish with slices of calf's brains with brown butter.

Volontaire

Truffles, olives, mushrooms and red peppers cut in small squares and mixed with thickly reduced Madeira sauce served in the center of the scrambled eggs.

Walewska

Garnish the eggs with lobster and truffles cut in squares cooked in cream and flavored with a dash of sherry, highly seasoned with paprika.

Walsh

Scrambled on toast with a slice of broiled ham garnished with fried oysters.

Washington

Scrambled eggs with lobster cut in small squares served on halves of tomatoes baked in the oven.

Williams

Scrambled eggs on toast spread with anchovy butter, garnished with broiled bacon.

Zuleikah

Have ready puffs made from unsweetened cream puff-paste; fill with scrambled eggs mixed with eggplant, mushrooms, red peppers and tomatoes cut in squares and stewed in butter. Serve on napkin.

SHIRRED EGGS (OEUFS SUR LE PLAT)—EGGS AU MIROIR

Many persons have asked the writer what the difference is between shirred eggs and eggs au miroir. According to the modern school of cookery, the difference is as follows: Shirred eggs are cooked in a small china dish, especially made for the purpose, and are served therein; while eggs au miroir are also cooked in the same kind of dish, but when done they are cut with a round paste cutter, and served either on toast, crusts, or the garnishing directly. These are the teachings of the over-refined modern school. In the good old days no difference was made between a shirred egg and an egg au miroir.

In cooking shirred eggs, butter the dish lightly, break into it either three or four eggs, pour hot melted butter over the yolks, and cook in a slow oven for a few minutes, until the yolks look as though they were covered with a veil.

The seasoning of eggs, if no sauce accompanies them, should be left to the eater, as salt and pepper destroy the beauty of a well cooked egg.

The following description of garnishings can be adapted to either shirred eggs on the dish directly, or eggs cut out and served on toasts.

Adèle

Eggs when cooked garnished with mushrooms cut in squares and stewed in Madeira sauce and broiled sausages cut in halves lengthwise.

Aigre doux

(See poached eggs.)

Alexandra

Spread some purée of chicken on the dish, eggs on top, add a little thick cream over the white part, season, cook and serve.

Alsacienne

Slices of boiled salt pork on the dish, grated Gruyère cheese sprinkled over; eggs broken on top covered with a little thick cream and cooked for a few minutes in a slow oven.

aux Anchois (with Anchovies)

Chopped anchovies on the dish, eggs over them.

Anglaise (English Fashion)

Broiled strips of bacon on the dish, eggs over them; or the eggs may be cooked plain and the bacon served on top.

Antoine

With bacon, brown butter with capers.

Bayonnaise

Slices of ham on the dish, eggs on top; when cooked cover with tomato sauce.

Bercy

Eggs cooked plain, garnished with small sausages and tomato sauce.

au Beurre Noir (with Brown (Black) Butter)

Eggs cooked plain, brown butter poured over.

Brown Butter: Put two ounces of butter in a frying-pan, turn the latter gently until the butter becomes brown, then add a tablespoonful of vinegar.

Bibesco

Garnish eggs with shredded beef tongue, Périgueux sauce.

Bienvenue

D'Uxelle at the bottom, eggs on top. Sprinkle the white with grated cheese, bake in oven.

Bock

Eggs garnished with tomatoes sautéd in butter and broiled bacon.

Bretonne

Garnish the eggs when cooked with small onions and fresh mushrooms in cream.

Bruxelloise

Proceed as for "Florentine," using brussels sprouts instead of spinach.

aux Champignons (with Mushrooms)

Eggs cooked plain, garnished with mushrooms cut in squares and stewed in Madeira sauce.

Chasseur

Eggs garnished with chicken livers sautéd with

mushrooms and shallots in Madeira sauce mixe with a dash of tomato sauce.

Chipolata

Eggs cooked plain, garnished with chestnu cooked in broth, glazed small onions, small sa sages, and Madeira sauce.

Cluny

Same as Bercy, but instead of sausages u small chicken croquettes.

Colbert

Eggs cooked plain, covered with Colbert sauc

Coquelin

Border of chicken cream forcemeat, thic cream on dish, eggs in center seasoned and cooke in slow oven.

a la Crème (with Cream)

Good thick cream on the dish, eggs broken in the same and cooked in a slow oven.

Créole

Ham cut in small squares, onions, green pe pers and mushrooms sliced and all smothered butter; fresh tomatoes peeled, squeezed, and c in quarters and a little beef extract are adde and the whole cooked for fifteen minutes; p this on the dish, break the eggs over it, and coo in a slow oven.

De Lesseps

Eggs garnished with calf's brains. Brown bu ter poured over.

Derby

Eggs cooked plain, garnished with fat goo liver, and mushrooms cut in squares, with brow sauce.

Diable

Eggs cooked plain, deviled sauce poured ove

Dijon

For each egg prepare a small border duchesse potatoes on a shirred egg dish a brown lightly in the oven. Fill the cavity wi very small onions and fresh mushrooms cook in butter and broth, break the egg on top a cook in oven. Serve with Burgundy sauce.

Duchesse

Proceed as for "Nesselrode," but use mash potatoes instead of purée of chestnuts.

Egyptienne

Eggs garnished with half tomatoes filled with saffron rice.

Esau

Border of purée of lentils, cream on dish, eggs in center, seasoned, cooked in oven and garnished with bacon.

Etudiante

Eggs cooked plain, garnished with stewed kidneys and truffles in thick tomato sauce.

Fermière

Eggs cooked plain, garnished with chicken livers stewed with onions and mushrooms.

Florentine

Cover shirred egg dish with a thin layer of plain spinach and sprinkle with grated cheese. Set the egg on top of the spinach, cover with a thin cream sauce (mixed with grated cheese) and bake in a brisk oven.

Floréal

Garnished with pearls of carrots and turnip and peas. Rich gravy.

Folette

Spread purée of sorrel on the dish, make a hollow and lay the yolks in. Whip the whites to a stiff froth, place over the sorrel, sprinkle with grated cheese and melted butter and bake in a medium oven.

Gouffé

Same as "à la crème," with the addition of grated Parmesan cheese.

Graziana

Eggs garnished with green peas, tomato sauce with a suspicion of garlic poured around.

Grecque

Eggs garnished with eggplant, cut in squares and sautéd in butter. Tomato sauce poured around.

au Jambon ou au Lard (with Ham or Bacon)

Fried or broiled slices of ham or bacon on the buttered dish, eggs broken on top, and cooked in a slow oven.

Jessica

Garnished with asparagus tips on one side,

cèpes or mushrooms on the other. Chatea
sauce.

Jockey Club

Eggs cooked plain, garnished with veal kid
neys, mushrooms, and truffles cut in squares an
stewed in Madeira sauce.

Jules Janin

Eggs on slices of fat goose liver with tomat
sauce.

au Jus (with Gravy)

Eggs cooked plain, with rich gravy poure
over when done.

Kleber

Border of fine noodles tossed in butter, puré
of foie-gras in center, eggs cooked in mild over
rich gravy.

Knapp

Eggs with brown butter, garnished with sma
sausages split and broiled.

Lafayette

Garnished with broiled bacon and small sau
sages. Colbert sauce.

Lorraine

Same as "à la crème," with the addition o
bacon cut in dice and fried, and thin slices o
Gruyère cheese.

Lyonnaise

Cover the dish with smothered onions, eggs o
top, pour over a little cream, season, cook an
serve.

Marchand de Vin

Eggs garnished with small sausages split an
broiled. Marrow sauce poured over.

Marigny

Put stewed tomatoes on the egg dish; brea
the eggs on top and cook. Pour lobster sauce o
the white part of the eggs.

Meyerbeer

Eggs cooked plain, with broiled lamb's kid
neys and truffle sauce.

Mirabeau

Shirred egg dish buttered with anchovy bu
ter, eggs garnished with fillets of anchovies an
tarragon leaves; on either side of the yolks pla
olives stuffed with tarragon butter.

Monaco

Fillets of anchovies around the yolk, parboiled tarragon leaves crosswise on top. Tomato sauce finished with meat glaze and butter on the white.

Montagnarde

Eggs garnished with stewed veal kidneys, mushrooms, and small sausages in Madeira sauce.

Montebello

Eggs garnished with small sausages. Sauce Béarnaise blended with thick tomato sauce.

Montargris

Eggs over a ragoût of shredded chicken livers (previously cooked), mushrooms, and beef tongue, mixed with thick cream sauce, besprinkled with cheese and gratinated; when done a little tomato sauce is poured around the eggs.

Mousquetaire

Eggs garnished with finely sliced lamb's kidneys and onions in cream.

Négus

Eggs garnished with small chicken or game croquettes and truffle sauce.

Nesselrode

Butter the dish and with a channelled tube affixed to a pastry bag; make on it a border of pureé of chestnuts. Pour two tablespoonfuls of thick cream on the dish, break the eggs into the cream and bake in the oven.

aux Oignons (with Onions)

Sliced onions smothered in butter put on the dish; or, the eggs may be cooked plain and onion sauce may be poured over the whites.

Olivia

Shirred on thin slice of deviled eggplant. Pepper sauce on the white of the egg upon serving.

Omer Pasha

Sliced onions and quartered tomatoes cooked together in butter are put on the egg dish, the eggs broken on top, and cooked in a slow oven.

Opéra

Garnish the eggs with clusters of stewed chicken livers and asparagus tips tossed in butter.

au Parmesan (with Parmesan Cheese)

Grated cheese strewn on the buttered egg dish and also some over the eggs, and then cooked in a slow oven.

Patti

Under each egg place a thin slice of beef tongue; when the eggs are done garnish with pureé of foie-gras. Madeira sauce.

Piémontaise

Have ready sliced tomatoes baked in oven, place eggs on top, sprinkle with grated Parmesan cheese and pour over lightly browned butter; cook and serve.

Plumerey

Separate whites from yolks, beat two whites with one tablespoonful each of soubise and tomato sauce, season, put in shirred egg dish and yolks in center, cook in oven, garnish with small ham croquettes.

Princesse

Lay out the dish with asparagus tips tossed in butter, add a little cream; eggs on top; add more cream, season, cook and serve.

Provençale

Eggs garnished with halves of tomatoes fried in oil.

Rachel

Sprinkle dish with finely cut chicken, add cream and eggs, season, cook and garnish with asparagus tips tossed in butter.

Reine

Eggs garnished with breast of chicken, mushrooms and truffles cut in small squares and stewed in cream.

Rossini

Eggs garnished with slices of fat goose liver and truffle sauce.

Rothomago

Slice of broiled ham on the dish, eggs on top, cook and garnish with two small broiled sausages. Rich tomato sauce.

Rouenaise

Eggs garnished with duck livers sautéd with shallots and claret sauce.

St. Germain

Proceed as for "Nesselrode." Instead of pureé of chestnuts use pureé of peas.

George Sand

Eggs garnished with broiled mushrooms and asparagus tips tossed in butter.

aux Sardines (with Sardines)

Sardines skinned, split and boned and put on the dish, the eggs broken on top, and cooked in a slow oven.

aux Saucisses (with Sausages)

Eggs cooked plain, garnished with small sausages.

Savoyarde

Lay out the dish with slices of potatoes sautéd in butter, sprinkle with cheese, eggs on top, pour over cream, season cook and serve.

Sicilienne

Garnish with small stuffed tomatoes. Rich gravy.

Sorrento

Lay in a buttered shirred egg dish a sauce made with onions, coarsly chopped tomatoes, meat extract and paprika, sprinkle with grated cheese. Break eggs on top and cook in oven.

Soubise

Soubise sauce on dish, eggs on top, rich brown gravy before serving.

Suisse

Sprinkle grated Gruyère (Swiss) cheese over the eggs, pour nut butter over and cook in the oven.

aux Tomates (with Tomatoes)

Eggs garnished with stewed tomatoes.

Turbigo

Eggs garnished with small broiled sausages and Bordeaux sauce.

Vaudoise

Separate the yolk from the whites, beat up the latter with the same quantity of thick cream, season and pour them in a buttered shirred egg dish, sprinkle over grated Swiss cheese, add the yolks and cook in quick oven.

Vénitienne

Anchovies and sweet peppers cut in small

squares, mixed with tomatoes stewed in butter and put on the dish; eggs broken on top and cooked in a slow oven.

Vicomtesse

Eggs garnished with asparagus tips tossed in butter. Pour over Hollandaise sauce and sprinkle with chopped or finely shredded truffles.

Victoria

Lobster and truffles cut in small squares added to lobster sauce and poured over the white part of the eggs.

Wladimir

Sprinkle eggs with cheese, cook in oven, garnish sides with asparagus tips, center with truffles cut in small dice.

FRIED EGGS

There are two distinctly different methods of frying eggs, one of which may be termed the French, and the other the English or American method.

The French cook includes under the head of frying, anything that is immersed and cooked in very hot fat, either oil, lard or butter; while the English and American cooks apply the term to anything that is cooked with the aid of a fatty substance. A French cook, to whom the English or American customs are unknown, will, therefore, when asked to serve a fried egg, plunge the egg into a large quantity of fat, similar to the way eggs are poached in water. The English or American cook would simply melt the butter in a frying-pan, break the eggs into it, and cook them only on one side; or, as many do, when cooking ham, or bacon and eggs, cook the meat first and then fry the eggs in the remaining fat.

In addition to those two ways, poached eggs or eggs mollet can also be fried; they simply need to be breaded with beaten eggs and bread crumbs, and then be immersed in some hot fatty substance.

It lies with the cook, or the consumer, to have the eggs fried just as his taste directs. The garnishings described later on can, with few exceptions, be adapted to any way in which eggs are fried.

RECIPES FOR FRYING EGGS

First or French method: Put a half pint of olive oil, lard or clarified butter into a frying-pan and place over a good fire; when hot, break

gently one by one (without bursting the yolk) into the pan; with a wooden spoon turn the white gently over the yolk, so as to envelop the latter. When sufficiently cooked, take the egg out with a skimmer, and put it on a napkin so that the latter may absorb all the fat, then turn the egg, and place over the garnishing. It is always best to fry only one egg at a time.

Second method: Melt one ounce of butter in a frying pan, and when it begins to hiss break into it, gently, three or four eggs, scald the yolk with a little hot melted butter, and cook in a slow oven for two or three minutes.

The second method is the one most commonly followed by our domestic cooks. Many persons, who have an aversion to fried food, can eat eggs fried in this way, when it would be impossible for them to do so if the eggs were fried according to the first, or French method.

Eggs have a tendency to oxidize silver, therefore, if possible, they should be served on china or porcelain dishes.

Allemande

Eggs on a bed of spinach with shredded smoked cooked beef-tongue in Madeira sauce around on the dish.

Anglaise

Eggs on fried or broiled ham or bacon.

Bayonnaise

Eggs on broiled Bayonne ham, tomato sauce over the ham.

Bérenger

Artichoke bottoms covered with stewed tomatoes, an egg fried in oil on each artichoke and between each egg a small slice of broiled ham.

Au Beurre Noir (with Black Butter)

Fry eggs in pan, dish up and pour black butter on the white of the egg only.

Bordelaise

Eggs on Bordeaux sauce garnished with marrow and mushrooms.

Brooks

Eggs fried in oil, served with lamb kidneys and tongue cut in Julienne and stewed in Port wine sauce.

aux Champignons Grillés (with Broiled Mushrooms)

Garnish eggs with broiled fresh mushrooms.

Cluny

Fry eggs, cut them out with the round cutter, set them on flat round chicken croquettes. Tomato sauce on the dish.

Condé

Eggs on a pureé prepared of 2/3 beans, and 1/3 spinach; broiled ham as garnishing.

Créole

Eggs on sauce as prepared for "Shirred Eggs, Créole."

Espagnole

Slices of bread dipped in beaten egg and fried in oil; the ham also fried in oil, put on bread, the eggs on the ham; tomato sauce poured over the white of the eggs.

aux Epinards (with Spinach)

Served on a bed of spinach; rich gravy on the dish.

Garcia

Eggs fried in oil, served on toast spread with pureé of ham, rich tomato sauce.

a l'Huile (in Oil)

Eggs fried in oil.

Hongroise

Cut out round pieces of toast, butter them and place on each a slice of cooked ham cut of the same size, cover with spinach, sprinkle over grated cheese and bake in oven; set one egg cut out round on each and serve with paprika sauce.

au Jambon (with Ham)

Eggs served on ham.

Jules Janin

Eggs on paté de foie-gras toast; tomato sauce poured over.

Lully

Slice of broiled ham on buttered toast, egg on ham, garnished with macaroni, cut in one-inch

long pieces mixed with tomatoes sautéd in butter and cheese.

Marengo

Egg fried in oil, served on slice of ham, tomato sauce.

Mason

Egg fried and cut out with round cutter, served on slice of broiled ham with spinach, cream sauce around.

Provençale

Eggs fried in oil, served on halves of tomatoes baked in the oven; tomato sauce with a suspicion of garlic on the dish.

Réforme

Eggs fried in oil served on a garnishing of shredded truffles, mushrooms, beef tongue, gherkins and the white of a hard boiled egg, stewed in brown sauce mixed with a little red currant jelly.

Reine

Cut the fried eggs round with pastry cutter, place on flat round Duchesse potato of same size, garnish center with chicken hash in cream, cream sauce around.

aux Rognons Grillés (with Broiled Kidneys)

Garnish eggs with broiled lamb kidneys.

aux Tomates Grillés (with Grilled Tomatoes)

Garnish eggs with grilled tomatoes.

Vichy

Serve eggs on pureé of carrots, pour rich gravy around.

FRIED POACHED EGGS—OEUFS POCHES, FRITS

Armenonville

Proceed as for eggs "Cécile;" serve on purée of chestnuts; tomato sauce flavored with shallots, chopped tarragon, parsley and meat glaze.

Du Barry

Proceed as for eggs "Cécile;" when the eggs are fried serve them on purée of cauliflower.

Cécile

Cold poached eggs dipped into beaten eggs and fresh bread crumbs, then plunged into very hot fat for one minute and a half; tomato sauce finished with lobster butter served separate.

Colbert

Eggs cooked as above, served with Colbert sauce.

Montebello

Eggs prepared as "Cécile;" Béarnaise sauce mixed with pureé of tomatoes served separate.

Neapolitan Style

Cut some cooked macaroni in pieces ½-inch long, heat them in rich tomato sauce and finish with grated Parmesan cheese. Dip cold poached eggs in beaten eggs, roll in fresh bread crumbs and fry them in hot lard; serve them garnished with the macaroni.

Vicomtesse

Garnish eggs with asparagus tips, cream sauce on the dish.

Villeroi

Cold poached eggs coated with Villeroi sauce. When very cold roll in fresh bread crumbs and then dip in beaten eggs, roll once more in bread crumbs and then fry in very hot fat; serve with tomato or Béarnaise sauce.

Villeroi sauce must be gelatinous or else it will not become firm when cold; we therefore recommend the use of veal stock.

EGGS IN COCOTTES OR CASES

The preparation of eggs in cocottes, or in cases, is entirely the same, the difference being merely in the cocottes or cases themselves. Cocottes have, generally, the shape of a small saucepan, deep enough to contain one or two eggs and the garnishing. They are made of porcelain or earthenware, and have a handle attached; tho there are some of different shapes and designs. Cases are made either of paper or porcelain; if the former are used they should be slightly oiled on the outside, and dried for a few minutes in a slow oven. This is done to make them resist the moisture. To handle cases easier when serving them to guests, they should be put in silver stands similar to those in which the glasses containing soda water are served.

Eggs cooked in china cases, or cocottes, should be put in a pan surrounded with water; they require to be in the oven from six to ten minutes, according to the heat and the preparation.

In many recipes the cocottes, or cases, are lined with a coating of forcemeat; and these certainly require more time to cook than those where only a garnishing is laid on the bottom.

Poached eggs as well as scrambled eggs may also be served in either cocottes or cases.

Bedford

The cocottes lined with liver forcemeat, leaving a hollow space in the center in which the raw egg is broken; cooked in the oven for eight to ten minutes, and before serving, besprinkled with chopped beef tongue and truffles.

Bergère

Lamb hash in brown sauce in cocotte, egg on

top, cooked in oven. Brown sauce and chopped parsley on top before serving.

Bordelaise

Fill cocottes one-third full with Bordeaux sauce, break eggs, season and cook in oven. Before serving garnish with nice head of mushroom.

Carnegie

Chicken and sweet peppers blended with tomato sauce in cocotte, egg on top; when serving, pour a little tomato sauce on top.

Carignan

Cocotte lined with chicken cream forcemeat; Colbert sauce on top when serving.

Chamberlain

Fill cocottes one-third full with brown claret sauce, break in eggs, season and cook in oven.

Cherbourg

Line cocottes with fine fish forcemeat mixed with chopped truffles and lobster; the eggs put in the center and cooked in the oven; when done, tomato sauce poured on the top.

à la Crème (in Cream)

Put a spoonful of thick cream on the bottom of a cocotte, egg broken into it, seasoned with salt and pepper, and covered with more cream, and then cooked in the oven from six to eight minutes.

Créole

See "Shirred Eggs Créole."

Durandot

Line the cases with chicken forcemeat mixed with chopped beef tongue and truffles; break in the eggs and cook in the oven. When done, cover with purée of cauliflower.

aux Fines Herbes Cuites (with Cooked Fine Herbs

Chopped shallots and mushrooms are cooked in butter; when done a little parsley and chervil are added; this is put on the bottom of the cocottes, the eggs broken on top and cooked in the oven; when done a little rich gravy may be poured over the eggs.

Gouffé

Same as "Cocottes à la Créme;" instead of

sweet cream sour cream is used, and the eggs sprinkled with grated cheese.

Italienne

Chopped shallots, onions and mushrooms are cooked in butter and reduced with white wine, half brown and half tomato sauce is added, and cooked for a while; this sauce is put on the bottom of the cocottes, the eggs on top and cooked in the oven for six or seven minutes.

Josephine

Purée of mushrooms in cocotte, egg on top, thick cream poured over, sprinkled with grated cheese and cooked in oven.

Léontine

Cocottes lined with fish forcemeat mixed with crayfish tails and truffles cut in small squares, eggs broken into the center, cooked in the oven, and when done covered with tomato sauce.

Lorraine

Cut bacon into dice and fry lightly, put in the bottom of cocottes and line with thin slices of Gruyère cheese, add thick cream, egg on top and cook in oven.

Maraichère

Line cocottes with a mixture of cooked spinach, sorrel and lettuce leaves stewed in butter and seasoned, add a little thick cream, break in eggs and cook. Before serving sprinkle with a pluche of chervil leaves.

Marly

Two spoonfuls each of chopped crayfish tails or lobster, chopped mushrooms and bread crumbs mixed with one ounce of butter and two yolks of eggs so as to form a smooth paste; season well, and with this line cocottes and break an egg into the center of each; cook in the oven and cover with a little cream sauce before serving.

Reine

Breast of cooked chicken, mushrooms and truffles cut into small squares, mixed with cream sauce and put on the bottom of the cocottes, eggs on top; cooked in the oven for six to seven minutes.

Sagan

Calves' brains cut in squares in cream on bottom, egg on top, cream and grated cheese.

Soubeyran

Soubise sauce in bottom of cocotte, eggs on top, baked. When cooked pour over suprême or cream sauce and glazed slice of truffle.

Victoria

Lobster, mushrooms and truffles cut into small squares mixed with cream sauce finished with lobster butter; put on the bottom of the cocottes, eggs on top and cooked in the oven; when done cover with tomato sauce.

Voltaire

Line the cocottes with chicken forcemeat, break in the eggs and cook in the oven. When done, cover with purèe of asparagus.

EGGS IN CASES—OEUFS EN CAISSES

Bonnefemme

Prepare a paste of two spoonfuls each of fresh bread crumbs and cooked fine herbs, two yolks of eggs and one ounce of butter; line the cases with this mixture, leaving a hollow space in the center, break one egg into each and cook in the oven from eight to ten minutes; when done garnish with finely-cut anchovy fillets.

Carola

Cases lined with cream chicken forcemeat mixed with shredded mushrooms and beef tongue, eggs broken into the center and cooked in the oven; when done sprinkle with chopped truffles.

Colbert

Cases lined with chicken forcemeat mixed with chopped truffles, eggs put in the center and cooked in the oven; when done cover with Colbert sauce.

aux Crevettes (with Shrimps)

Shrimps cut in squares and stewed in cream on the bottom of the cases, eggs on top; cooked from six to eight minutes.

Czarine

Cases lined with game forcemeat and chopped truffles, eggs in the center; when cooked covered with brown sauce reduced with game stock.

aux Ecrevisses (with Crayfish)

Prepared the same as "with shrimps."

Edison

Cases lined with chicken forcemeat mixed with purée of goose liver; on the bottom of the case brown truffles sauce, egg on top and covered with forcemeat; cooked in a slow oven; when done glazed over with beef extract.

Florentine

Line the cocottes with plain spinach tossed in butter, break the eggs into the center and put in the oven. When half done, cover with cream sauce, strew over grated cheese and finish to cook in the oven.

Frou-Frou

Cases lined with cream chicken forcemeat, add egg, thick cream grated cheese and bake.

aux Huitres (with Oysters)

The soft part of the oysters cut in two and stewed in cream sauce; put on the bottom of the cases, egg broken over it and cooked in the oven.

Jaurés

Ham, truffles and crayfish tails cut in small squares stewed in Madeira sauce, put on the bottom of the cases, eggs over it and cover with a little lobster butter; when cooked a glazed slice of truffles is laid on each egg.

Jeanette

Line cases with cream chicken forcemeat blended with pureé of foie-gras, break in the eggs, cook, and before serving cover lightly with velouté cream sauce.

Lucullus

Purée of foie-gras mixed with chopped truffles on the bottom of the cases, eggs broken on top, and when cooked covered with Maderia sauce.

Marignan

Cases lined with chicken foremeat mixed with chopped mushrooms, fresh bread crumbs, yolks of eggs and butter; eggs put in the center, and when done sprinkled with chopped beef tongue and truffles.

Monte Carlo

Chopped truffles and mushrooms mixed with a little beef extract put on the bottom of the cases, eggs broken on top, and when cooked covered with slices of truffles.

Montfort

Cases lined with fish cream forcemeat mixed with chopped lobster, eggs broken into the center, and when cooked covered with lobster sauce.

Périgourdine

Line the cocottes with purée of foie-gras, add the eggs and cook in the oven. When done, cover with Perigueux sauce.

à la Purée de Tomate (with Purée of Tomatoes)

The eggs are broken on a layer of purée of

tomatoes, and when cooked covered with another layer of the same purée.

au Ris de Veau (with Sweetbreads)

Sweetbread cut in squares and stewed in cream put on the bottom of the cases, eggs on top, and when done covered with a little cream sauce.

aux Truffes—(with Truffles)

Truffles cut in squares mixed with Madeira sauce put on the bottom of the cases, eggs on top, and when done covered with a slice of glazed truffle.

Vatel

Sweetbread and truffles cut in squares mixed with purée of tomatoes; eggs broken on top and covered with thick cream; besprinkle with bread crumbs and cook in the oven.

EGGS MOULDED IN TIMBALES

The term timbale in cookery, is applied to anything having the shape of a small goblet; the meaning, however, has been greatly extended in the course of time, so much so, indeed, that many moulds of different shapes are termed timbales.

The preparation of eggs moulded in timbales requires the same treatment as for eggs in cocottes, or eggs in cases, with this difference only, that they are not served in moulds, but are turned out upon the dish or plate, retaining the form of the mould.

Eggs prepared in this manner should always be cooked in the bain marie or water bath.

Archiduc

Moulds sprinkled with chopped parsley, served on rounds of duchesse potatoes, covered with paprika sauce, on each egg grated horseradish.

Arlequin

Buttered timbale moulds sprinkled with chopped beef tongue, truffles and parsley, and then lined with a thin layer of chicken forcemeat, an egg broken in the center, and cooked in the oven from six to eight minutes; served on tomato sauce.

Basque

Prepare as "Eggs Coquelicot;" serve on risotto, Madeira sauce.

Bernadotte

Mould sprinkled with chopped parsley, round slice of truffle at the bottom; serve on anchovy toast with fillets of anchovies around at the bottom of eggs; Madeira sauce.

Cardinal

Buttered timbale moulds sprinkled with chopped lobster coral, an egg broken in each

and cooked for six minutes; served with lobster sauce.

Chartres

Moulds sprinkled with chopped tarragon leaves; served on rounds of buttered toast. Tarragon sauce.

Colbert

Buttered timbale moulds, fancifully decorated with truffles, lined with a thin layer of chicken forcemeat; eggs in the center, cooked as usual and served with Colbert sauce.

Comtesse

Timbale moulds lined as Colbert, and filled with scrambled eggs with asparagus tips, cooked just long enough until the forcemeat is done; served on velouté cream sauce.

Coquelicot

Parboiled sweet red peppers put into buttered timbale moulds so that they adopt the shape of the mould, eggs broken into them and cooked as usual; served with cream sauce.

Gabrielle

Moulds sprinkled with finely chopped lobster coral. Eggs served on small fish croquettes; mousseline sauce.

Georgette

Cook the eggs in buttered moulds sprinkled with truffles; serve on broiled mushrooms and pour over tarragon gravy.

Henri IV

Eggs cooked in moulds and served with Bèarnaise sauce.

Humbert

Mould sprinkled with chopped beef tongue. Eggs garnished with eggplant and green peppers stewed in tomato sauce.

Lilly

Mould sprinkled with lobster coral; serve on round buttered toast, shrimp sauce around.

Maintenon

Moulds sprinkled with chopped beef tongue, truffles and parsley; eggs cooked as usual; served with truffle sauce.

Maréchale

Timbale moulds buttered with anchovy butter,

one egg and the yolk of one egg put in each mould, cooked very soft and served with anchovy sauce.

Montrouge

Chopped mushrooms and parsley in moulds; served on large broiled mushrooms. Rich gravy.

Palermitaine

Moulds sprinkled with chopped tongue and parsley; served on round slices of eggplant fried in oil; garnish with spaghetti in tomato sauce and cheese; tomato sauce.

Polignac

Moulds sprinkled with chopped truffles, eggs cooked as usual; served with Hollandaise sauce.

Portugaise

Besprinkle the buttered timbale moulds with chopped parsley, break in the eggs, cook in the bain marie and serve on halves of tomatoes previously broiled; tomato sauce on dish.

Princesse

Eggs covered with cream sauce, garnished with asparagus tips.

à la Purée d'Asperges (with Purée of Asparagus)
à la Purée de Marrons—with Purée of Chestnuts)
à la Purée de Tomates (with Purée of Tomatoes)

Eggs moulded in timbales can be served with a great variety of purées; the moulds can be decorated according to the cook's own taste. The purée is served under the eggs.

Renaissance

Proceed as for "Colbert;" serve with green Hollandaise sauce.

Scobeleff

Eggs cooked in moulds and served with rich tarragon gravy.

Talleyrand

Sprinkle mould with chopped truffles and tongue, eggs garnished with macaroni and shredded truffles in cream. Madeira sauce.

Vicomtesse

Besprinkle the buttered moulds with truffles, add the eggs and cook; serve on small artichoke bottoms, pour over cream sauce, blended with

purée of asparagus, and place on top of each timbale a glazed slice of truffle.

Viennoise

Eggs covered with cream paprika sauce; sprinkle with paprika.

HARD EGGS—OEUFS DURS

In order that eggs should be properly hard boiled, they should be put into boiling water and allowed to remain there ten minutes, and then cooled off in cold water. If cooked longer than ten minutes the yolk will acquire a greenish tint on the outside, and the white will exhale a disagreeable odor. A peculiar fact, which few persons are aware of, is that eggs which are cooked and cooled off, and then prove to be not sufficiently done, cannot be cooked any more if put back again into the boiling water. Hard boiled eggs can be kept a long time without decomposing, and they are therefore a very handy article of food for travelers.

Stuffed eggs are usually prepared from hard eggs; the yolk is taken out and mixed with some sauce and other ingredients and then put back into the white of the egg.

Aurore

Hard eggs, of which the yolk is retained, are cut in slices and mixed with cream sauce, put into a dish and sprinkled with the yolks (which are squeezed thru a wire sieve), and some melted butter; put in the oven for a few minutes and served before they are browned too much.

Beauregard

Remove yolks from whites, slice white, bind with cream sauce; serve on buttered toast, sprinkle with chopped yolks, parsley and lean ham.

Béchamel

Hard eggs cut lengthwise in four; cream sauce poured over and gratinated.

Bernadine

Hard eggs cut in slices and covered with crayfish sauce mixed with pureé of onions.

à la Chicoreé (with Chicory)

Hard eggs cut in quarters, served on a bed of chicory, surrounded with rich gravy.

en Coquille (in Shell)

Most of the different styles in which hard eggs are cooked can be served in shells; this way of serving them is especially recommendable to facilitate the service.

Dreux

Sliced hard boiled eggs mixed with cream sauce and garnished with sliced truffles, mushrooms and ham, put in shells and gratinated.

aux Epinards (with Spinach)

Hard eggs cut lengthwise in quarters on a bed of chopped spinach surrounded with rich gravy.

Goldenrod

Remove yolks, slice the whites, heat them in cream sauce, serve on buttered toast and sprinkle with chopped yolks.

Hongroise

Same as "Eggs Tripe," with the addition of finely chopped lean ham and paprika.

Indienne

Eggs cut in halves on a bed of boiled rice surrounded with cream curry sauce.

Lyonnaise

Cream sauce with smothered onions, add eggs cut in thick slices, season and pour on shirred egg or baking dish, sprinkle with grated cheese and melted butter and brown in quick oven.

Maitre d'Hôtel

Hard eggs cut in slices arranged on a dish and covered with maitre d'hôtel butter.

Mathurin

Hard eggs cut in slices, arranged on a dish by layers, alternated with the soft part of oysters cooked in white wine, and sliced onions smothered in butter and mixed with matelote sauce.

Mornay

Spread cream sauce with cheese on dish, eggs cut in slices on top, pour over more sauce, sprinkle with cheese and melted butter and bake.

Nantua

Eggs cut in thick slices covered with crayfish or shrimp sauce.

Norfolk

Hard eggs cut lengthwise in halves, dipped into beaten eggs and rolled in fresh crumbs, fried in hot fat and served with piquant sauce.

with Noodles (Italian fashion)

Border of noodles with hard eggs, cut in quarters and covered with tomato sauce, in the center.

l'Oseille (with Sorrel)

Eggs cut in quarters on a bed of sorrel surrounded with rich gravy.

Portugaise

Place broiled tomatoes on buttered toast, on each tomato set one half egg, pour over tomato sauce.

Poulette

Eggs cut lengthwise in four, pour over poulette sauce.

Reine

Slice the eggs, add cream sauce with sliced mushrooms and truffles, put in cases or shells, sprinkle with bread crumbs, grated cheese and melted butter and bake in the oven.

Réligieuse

Hard eggs cut in slices, covered with butter mixed with cheese and lightly gratinated.

Robert

Hard eggs cut in quarters with onions and mustard sauce.

Soubise

Eggs cut in quarters served with cream onion purée.

Tripe

Minced onions lightly smothered in butter mixed with cream sauce; hard eggs cut in slices added to it and heated without boiling.

Tyrolienne

Eggs stuffed with the bruised yolks to which add finely chopped smoked beef tongue, mushrooms and a little Bechamel sauce. Give the eggs their natural shape, egg and bread-crumb

them, fry in hot lard and serve with tomato sauce.

Verdi

Place the quartered eggs on a bed of rice cooked with broth with grated Parmesan cheese and foie-gras cut in small cubes. Pour over Mornay sauce and bake in the oven.

STUFFED EGGS (HARD)—OEUFS FARCIS

Allemande

Eggs cut in halves, the yolks taken out and mixed with a stuffing prepared with bread soaked in milk, two whole eggs and the yolk of three raw ones, seasoned with pepper, salt, and nutmeg; eggs stuffed with this mixture, the rest is diluted with cream and put on a dish, eggs on top, sprinkled with bread crumbs and melted butter and baked in the oven.

Ambroise

As stuffed eggs "Chimay."

d'Annecy

Eggs cut in halves, the yolks crushed and mixed with chopped onions and mushrooms previously cooked in butter, raw yolk of egg added, and the mixture put back in the eggs and gratinated; serve with cream sauce.

Bennet

Eggs cut in halves, or in the shape of a barrel, the yolk taken out, mixed with chopped anchovies, fine herbs and cream sauce; the eggs filled with this and put on a shirred egg dish, sprinkled with bread crumbs and melted butter; baked in the oven.

Benoiton

Stuffed with the crushed yolks mixed with finely chopped onions and mushrooms cooked in butter, fine herbs and a little cream sauce. Sprinkle with cheese and melted butter, bake and serve with claret sauce blended with anchovy butter.

Brestoise

Stuffed with scallop croquette preparation mixed with the crushed yolks, baked in oven. Lobster sauce.

Calabraise

Stuffed with yolks crushed and mixed with finely cut anchovies, green and red peppers blended with cream sauce. Breaded and fried, Bordeaux sauce.

Carmélite

Eggs stuffed with onions, parsley, sorrel and the chopped yolks, baked in the oven.

Celerini

Eggs quartered, laid on a bed of spinach covered with cream sauce, mixed with grated cheese and baked in a brisk oven.

aux Champignons (with Mushrooms)

Mushrooms cut in small squares, mixed with the chopped yolks and a little white sauce; the eggs stuffed with this mixture, breaded and fried in hot fat.

Chasseur

Eggs stuffed with game forcemeat; served with brown sauce.

Chimay

Cut the eggs in halves lengthwise. Chop the yolks fine, mix with d'Uxelle or cooked fine herbs. Fill the eggs with this mixture, place on a buttered dish, pour over Mornay sauce and bake in a brisk oven.

Comtesse

Eggs cut lengthwise in halves, the yolk taken out and pounded with cooked chicken, butter and a little cream sauce; baked in the oven and served over a purée of cauliflower.

Constance

Eggs stuffed with chicken, ham and mushrooms cut in small cubes, mixed with the chopped yolk and cream sauce; gratinated and served with cream sauce.

Dauphine

Eggs stuffed with chicken, and the yolks of eggs pounded together with cream sauce, baked in the oven; served with Madeira sauce.

aux Epinards (with Spinach)

Eggs cut in barrel shape, the yolk taken out, filled with spinach; a round slice of beef tongue of the same circumference as the egg is placed on top of each; served with a rich gravy.

Fabri

Eggs cut in halves, stuffed with fine herbs, placed on buttered toast with chopped ham; Velouté sauce blended with tomato sauce poured over.

Fédora

Stuffed with crushed yolks and chopped chicken blended with cream sauce, breaded and fried, served on purée of fresh mushrooms.

Frascati

Eggs cut lengthwise in halves, yolks crushed with cream sauce, butter, grated cheese and mustard. Stuff eggs giving each half the shape of a whole egg. Dip in beaten eggs and roll in bread crumbs mixed with finely chopped ham. Fry and serve with cream sauce.

Garfield

Eggs stuffed with forcemeat made of cooked chicken, ham and the yolk of eggs mixed with cream sauce, dipped in beaten egg, rolled in bread crumbs and fried in hot fat; served with piquant sauce.

Génoise

Eggs stuffed with crushed yolk mixed with bread crumbs, chopped anchovies, fine herbs and a little cream sauce. Mornay sauce over the eggs and baked in a brisk oven.

Gibson

Proceed as for "hard eggs' Tyrolienne," but instead of Tomato sauce serve purée of celery.

Gill

Same as "Stuffed Eggs, Chimay" with the addition of chopped red and green peppers.

Havanaise

Proceed as for "Eggs, Chimay." Place each half egg on a half tomato previously cooked in the oven; pour Mornay sauce over the egg and gratinate in the oven.

aux Huitres (with Oysters)

Soft part of oysters cut in four, cooked with white wine, mixed with cream sauce and the chopped yolks of eggs. Eggs stuffed with this, besprinkled with bread crumbs and melted butter and then gratnated.

Indienne

Eggs stuffed with curried rice mixed with the chopped yolk and cream sauce.

Italienne

Eggs cut lengthwise into halves, stuffed with

shallots, mushrooms and fine herbs cooked in butter and mixed with the chopped yolks of eggs, dipped in beaten eggs rolled in bread crumbs, fried in hot fat and served with tomato sauce.

Magda

Cut the eggs in halves. Mix the finely chopped yolks with half the amount of grated Swiss cheese, chopped fine herbs, cream sauce and a little French mustard. Stuff each egg with this mixture and give it the shape of a whole egg; bread and fry in hot lard. Serve with piquant sauce.

Princess Alice

Cut hard eggs in halves and stuff with purée of asparagus mixed with crushed yolks. Stuff eggs, bread-crumb, fry, and garnish with fried parsley.

Roederer

Yolks crushed with cream sauce, mixed with chopped anchovies and fine herbs. Eggs stuffed, sprinkled with bread crumbs and melted butter and gratinated. Anchovy sauce.

York

Yolks crushed with cream sauce mixed with chopped ham and truffles.

COLD EGGS—OEUFS FROIDS

Alexandra

Cold poached eggs coated with white chaud-froid sauce, slice of truffle on each, coated with aspic jelly, border of caviare around eggs. Serve on chopped jelly.

Andalouse

Poached eggs coated with chaud-froid sauce made with thick purée of tomatoes and Soubise sauce, top of egg latticed with strips of red peppers. Set eggs on rounds of tomato jelly made with fresh tomato pulp; garnish with rings of sliced onions and chopped jelly.

Argenteuil

Coat eggs with white chaud-froid sauce mixed with purée of green asparagus. Coat with jelly. Garnish with asparagus tips salad.

En Aspic (with Jelly)

Jelly may be obtained from many different materials, but what is most commonly used nowadays, and which fully answers the purpose is prepared gelatine. Science has given ample proof that jelly contains no substantial nutriment even if made exclusively with calf's feet. Prepare with one pint of good stock and with one ounce of gelatine, some jelly well seasoned and flavored with a half glass each of Madeira and white wine, fine herbs, spices, etc. Put some tartlet or small oval pudding moulds on ice, and with a round soft brush apply some of the cold, tho not stiffened jelly; after a coating of one-eighth of an inch of jelly is applied, decorate it to your fancy with ham, beef tongue, truffles, green peas, white of hard boiled egg, gherkins, tarragon leaves, chervil, lobster, etc. Have some poached, mollet or hard boiled eggs peeled and cut lengthwise into halves, lay the eggs in each pan and fill up by degrees with the remaining jelly; let stand until quite firm; dip the moulds into warm water and turn out its contents on a dish.

En Belle-vue (in Belle-vue)

Same as above.

Bennet

Hard eggs stuffed with a salad of finely chopped smoked beef and chow-chow, the yolk of the egg and some of the chow-chow sauce. Set eggs on lettuce leaf and pour over mayonnaise dressing blended with thick tomato purée and paprika.

au Beurre d'Anchois (with Anchovy Butter)

Eggs cut lengthwise into halves put on oval-shaped toasts and decorated with anchovy butter.

au Beurre de Montpellier (with Montpellier Butter)

Same as the aforesaid; instead of anchovy butter use butter pounded with parboiled parsley, tarragon, chervil, chives, capers, gherkins and some yolks of hard boiled eggs passed thru a fine hair sieve; if not green enough, color with spinach green or Breton coloring.

Boulonaise

Egg mollet dished around a salad prepared of cauliflower, crayfish, crabmeat, mussels; well seasoned with French mustard and fine herbs.

Brentmore

Cut slices of tomatoes; place on each slices of hard boiled egg, sprinkle with chopped chives and garnish with watercress. Serve separate French dressing made with tarragon vinegar and fine herbs.

Buttercup

Put in a cocotte a salad of chopped beef and chow-chow, place egg on top, pour over mayonnaise with whipped cream and garnish with thinly sliced and leaf-shaped boiled carrots.

Capucine

Cold poached eggs coated with white chaudfroid sauce decorated with rounds of red peppers; served on fish salad.

Carème

Cold fried eggs cut out with round pastry cutter. Fill tartlet crusts with salmon salad dressed with mayonnaise. Surround yolks with

a thin thread of caviare, and on top of yolk place a small round slice of truffle.

Carmen

Place a thin slice of ham on a lettuce leaf, on top of which put a salad of shredded carrots, beets and sweet peppers. Place a poached egg on the salad and cover one-half of the egg with Mayonnaise and the other with cold thick tomato purée.

Clichy

Sliced hard eggs on a salad of string beans. Pour over Russian dressing.

Cumberland

Equal quantities of cooked chicken breast, ham, paté de foie-gras and freshly grated cheese pounded together and passed through a sieve; spread the paste on oval-shaped slices of toast; place on each an egg cut lengthwise into half, and cut in slices; between each slice put some finely cut beef tongue and gherkins, and decorate with jelly.

Curter

Cut small ripe tomatoes in halves, squeeze out seeds, place a cold soft egg (mollet) on each, cover with mayonnaise, garnish with shredded lettuce and a salad of tomatoes; sprinkle with chopped parsley, chives and chervil.

Czarine

Eggs covered with pink chaud-froid sauce or mayonnaise blended with thickly reduced tomato sauce decorated with fine strips of anchovies and smoked salmon; set on Russian salad filled into tartlet crusts.

Daisy

Fill china cases with a salad of finely cut potatoes, anchovies and watercress. Cut the hard boiled eggs lengthwise in four, arrange them over the salad with a little mayonnaise in the center and decorate with beets.

Danoise

Eggs cut lengthwise into halves, filled with lobster salad; cover with mayonnaise sauce and decorate.

Davidson

Place a salad of shredded lean ham, tongue

and coarsely cut watercress on a lettuce leaf, place a soft egg (mollet) on top, pour over mayonnaise highly seasoned.

Divorçons

Soft eggs (mollet) served on lettuce leaves filled with vegetable salad with mustard cream dressing. Eggs alternately covered with Mayonnaise and cold thick tomato purée.

Dreux

In Aspic Jelly moulds garnished with truffles and asparagus tips.

Ecarlate

Proceed as for Lucullus; instead of sliced goose liver and truffles, use sliced beef tongue.

Estragon (with Tarragon)

Eggs decorated with parboiled tarragon leaves and covered with jelly flavored with tarragon.

Eveline

Fill lettuce leaves with salad of carrots, potatoes, and string beans cut in small squares, poached eggs on top and covered with green mayonnaise mixed with whipped cream.

Falisse

Cut large ripe tomatoes in halves, squeeze out the seeds, fill with salad of anchovies, chopped hard boiled eggs and ripe olives. Place a cold soft egg (mollet) on each tomato, pour over mayonnaise mixed with 1/3 whipped cream and grated horseradish and decorate with strips of finely cut smoked salmon.

Fisher

Lobster salad cut in small squares with chutney dressing; dish up in china cases, place a cold soft egg (mollet) on top and cover with mayonnaise.

Frederic

Place a slice of ripe tomato on a crisp lettuce leaf, place on the tomato a cold soft egg (mollet) and pour over mayonnaise dressing with whipped cream.

Frou Frou

Cold poached eggs coated with white chaudfroid sauce mixed with purée of hard boiled

eggs; decorate and serve on salad of cooked green vegetable.

Germanique

Fill crisp lettuce leaves with potato salad with fine herbs, place slices of hard boiled eggs on top, cover with a well seasoned green mayonnaise, decorate with beets.

Griselda

Soft egg (mollet) on a salad of shredded carrots, potatoes, string beans and mushrooms, covered with thick cold tomato purée mixed with finely shredded gherkins and hard boiled whites of egg.

Hunewell

Salad of crab flakes and tiny Little Neck clams in china cases, soft egg (mollet) on top, covered with mayonnaise mixed with purée of sweet peppers.

Julienne

Eggs coated with white chaud-froid sauce, sprinkled with chopped pistachio nuts, lean ham, and truffles.

Justine

Eggs cut lengthwise into halves scooped out and stuffed with a purée of pheasant mixed with whipped cream and covered with chaud-froid sauce reduced with game stock; when cold decorate with truffles and gherkins.

Lucullus

Coat small timbal moulds with jelly; fill them up with alternate slices of truffle, fat goose liver and hard boiled egg, fill with partly melted jelly; allow to get thoroly stiff. unmould and serve with chopped jelly around.

Lattard

Fill lettuce leaves with crab flake salad with cream and mustard dressing; set one cold soft egg (mollet) on each leaf, pour over the egg Ravigote sauce and decorate with strips of anchovies.

La Turbie

Salad of anchovies, chopped hard eggs, radishes and chives in a china case or cocotte, a soft egg (mollet) on top and covered with

mayonnaise mixed with whipped cream and paprika.

H. B. Livingston

Place crisp lettuce leaves on a dish, on each leaf a thin slice of Virginia ham, a slice of tomato on the ham and a cold soft egg (mollet) on top of tomato. Pour over Mayonnaise mixed with half whipped cream and finely grated horseradish, sprinkle top with paprika.

Lucia

Fill lettuce leaves with a salad of boiled carrots, place soft egg (mollet) on top, pour over mayonnaise with finely shredded green peppers and garnish with quarters of peeled tomatoes.

Maine

Salad of finely cut smoked beef, potatoes and fine herbs in china case, soft egg (mollet) on top covered with mayonnaise mixed with tomato ketchup.

Marcelle

Dish up poached egg on a salad of parboiled eggplant, mushrooms and string beans all cut in julienne; pour over mayonnaise with plenty of finely chopped tarragon, chervil, chives and parsley.

Marinés (Pickled)

Hard eggs peeled and put into a jar; boiling vinegar flavored with spices and fine herbs poured over; ready for use in three or four days.

Marseillaise

Hard eggs stuffed with anchovies and fine herbs, placed on anchovy toast; serve on lettuce leaves with chopped jelly.

Maupassant

Eggs mollet covered with claret chaud-froid sauce; serve on fish salad filled in tartlet crust, chopped jelly around.

Mayonnaise

Hard eggs sliced and covered with mayonnaise sauce.

Mentonnaise

Eggs cut lengthwise into halves, the yolk taken out, chopped with anchovies and capers.

Eggs filled with this stuffing and a slice of tunny laid on each; decorated with jelly.

Mirabeau

Hard eggs cut lengthwise in halves; yolks removed, crushed and mixed with anchovy paste, a little soft butter and cream, seasoned with paprika; fill the white part with this mixture, giving original shape; cover with white chaudfroid sauce, decorate with strips of anchovies and olives.

Miramar

Soft egg (mollet) served on lobster salad cut finely, seasoned with chutney dressing. Eggs covered with thick cold tomato purée with chopped tarragon.

Miss Betsey

Place a slice of cooked ham in crisp lettuce leaf and poached egg on top; garnish with salad of finely shredded raw fresh mushrooms, celery knobs, beeftongue and truffles dressed with mustard cream dressing.

Moscovite

Eggs stuffed with Russian salad.

Nestor

Julienne of breast of chicken in lettuce leaf, cold soft egg (mollet) on top, covered with mayonnaise and decorated with a lattice of fine strips of red peppers.

Nisoise

Soft egg (mollet) covered with tomato chaudfroid sauce decorated with tarragon leaves coated with jelly and served on vegetable salad in large lettuce leaves.

Normande

Remove the skin from one dozen sardines break them up in small pieces, lay in shells and place a cold poached egg on top of each shell. Garnish the border of the shells with finely shredded lettuce leaves and over the eggs pour Ravigote sauce, sprinkle with chopped fine herbs. Lay a few fresh shrimps around the eggs.

Norvégienne

Eggs cut lengthwise into halves, yolks chopped with anchovies; white part of the eggs filled

with the stuffing and decorated with stuffed olives and anchovies cut in strips.

Nuremberg

Fill china cases with a salad of crab flakes and green peppers, set soft egg (mollet) on top and cover with cream mayonnaise sauce flavored with paprika.

Orientale

Prepare thick tomato purée flavored with onions fried in oil and saffron, rub thru sieve. Place soft egg (mollet) on halves of tomatoes, cover with cold tomato purée and sprinkle with chopped yolks of hard boiled eggs.

Orthez

Lettuce leaves with salad of tunny fish, soft egg (mollet) on top covered with cream mayonnaise decorated with strips of anchovies and sliced radishes.

Polonaise

Egg filled with salad prepared of lobster, pickled oysters, and gherkins mixed with mayonnaise sauce.

Rachel

Poached eggs in decorated moulds with aspic jelly. Served on a salad of artichoke bottoms, potatoes, celery, truffles and asparagus tips dressed with mayonnaise.

Ravigote (1)

Prepare some poached eggs, place them in cold water, and when thoroly cold, drain and trim them. Cut slices of cold beef tongue the same shape as the eggs. Then lay the eggs on top of the tongue and coat with green chaud-froid sauce. When set, brush over with jelly and allow to get very cold before serving.

Ravigote (2)

Eggs cooled in timbal moulds with chopped herbs; serve on lettuce leaves; cover eggs with Ravigote sauce.

Reine

Coat soft eggs (mollet) with aspic jelly mayonnaise, dish them up on small brioche scooped out and filled with hashed chicken dressed with mayonnaise; decorate with truffles and coat with jelly.

Robinson

Eggs mollet served on lettuce leaves covered with mayonnaise sauce blended with whipped cream and grated horseradish.

Rosita

Eggs covered with lobster chaud-froid sauce, served on halves of tomatoes filled with salmon salad.

Russe

Eggs cut lengthwise into halves, yolks scooped out, white part stuffed with caviare and decorated with strips of anchovies and the chopped yolks.

en Salade (Salad)

Hard eggs cut lengthwise into quarters seasoned with salt, pepper, vinegar, and oil, dressed on leaves of lettuce, and before serving sprinkled with fine herbs.

Sandwich

Buttered slices of bread, with eggs cut in slices between. Any variety of egg sandwiches can be served, using mayonnaise or anchovy butter for moistening the bread, adding watercress, lettuce leaves, fine herbs, etc. to the eggs.

Skobeleff

Poached eggs coated with tomato chaud-froid sauce decorated with tarragon leaves; serve on lettuce leaves with Salmon salad with cucumbers.

Stickney

Set a slice of alligator pear on a lettuce leaf, fill the cavity with a salad of sardines and herrings, place a soft egg (mollet) on top and pour over mayonnaise mixed with French mustard.

Strassbourgeoise

Cut hard boiled eggs lengthwise in halves and take out yolks. Crush the yolks, adding same amount each of paté de foie-gras and butter; season, fill up the eggs, giving them original shape, and stand them on the thicker part. Coat eggs with brown chaud-froid sauce, decorate and brush with partly melted jelly. Serve on a border of jelly.

Sultane

Hard eggs cut lengthwise in halves stuffed

with crushed yolks, mixed with chopped red and green peppers and fine herbs; decorate and garnish with jelly.

Waleska

Fill artichoke bottoms with a well-seasoned salad of tomatoes cut in squares, place a poached egg on top and pour a little mayonnaise over the egg. Decorate with a star of red pepper.

Westmoreland

Poached eggs on slices of beef tongue; cover eggs with purée of tomatoes to which add shredded gherkins, cooked carrots, truffles and hard boiled white of eggs; garnish with watercress.

Wladimir

Coat poached eggs with aspic mayonnaise; serve on salad of asparagus tips with truffles.

OMELET (OMELETTE)

Brillat Savarin remarked very justly that, for an omelet to be excellent, it should never be made of more than twelve eggs. The writer goes still further and says that, not more than eight eggs (and if the cook is not an adept in his profession, not more than six) should be used, as the production of an omelet, worthy of the name, is more difficult than many persons suppose, or than some are willing to admit.

Three most important rules are to be followed in the preparation of an omelet.

First: the omelet pan must be extremely clean, and never used for any other purpose. When not in use, it should always be left a little greasy; neither water nor any other liquid should ever come in contact with it. To clean the pan it should be slightly heated, and then rubbed with fine kitchen salt and a coarse towel, care being taken that the pan never becomes red-hot, as otherwise it is liable to become rough.

Second: The eggs should be well beaten. Cooks who have a reputation for exactness of method, strain the eggs, which gives the most satisfactory result, as the whites and the yolks become well mixed, and the omelet when cooked will not show those little white spots which are so often seen in omelets and which prove either the ignorance of the cook or his negligence in the preparation of them.

Third: An omelet must always be cooked over a brisk fire; and here is where the ability of the cook is fully tested, as the quicker the omelet is made the better it is.

Some cooks take pride in cooking omelets with-

out stirring the eggs with a fork or a spoon, and it is true that some may succeed in this way; but as a rule, such omelets are not so delicate as when the eggs are stirred.

RECIPE FOR OMELET

Break six fresh eggs into a bowl, add a sufficient quantity of salt and pepper, and for every three eggs add one tablespoonful of thick cream; beat the egg well with an egg whisk, or a fork, and strain into another bowl. Put two ounces of butter into the omelet pan, and when it is melted without being browned, turn in the eggs; stir continually with a kitchen spoon so that all the eggs are equally well cooked and are of the same consistency, keeping it very soft; leave it for two or three seconds without stirring and then fold it into three layers, beginning with the side nearest the handle; this can be done with the spoon. Knock the bottom of the pan gently over the range so as to make the omelet move towards the outer part of the pan, and then fold the other part so that the omelet is a long oval in shape.

To turn it out upon the dish, grasp the handle of the pan with the right hand, the thumb being uppermost and the palm of the hand underneath; hold the dish in the left hand, place the edge of the pan on the inner side of the dish, and turn the pan upside down, moving from right to left.

All this should take but three or four minutes, and at the same time exercising the greatest care not to overcook the omelet, as it is so much more difficult to fold when too greatly solidified.

Some persons like omelets of a golden hue, and to attain this it is only necessary, when the omelet is folded to leave it over the fire for a few seconds. Flat omelets are served occasion-

ally, but they are not so delicate by far as those made according to the above recipe.

In the following recipes the terms filled and garnished are applied. "Filled" means that the omelet should be stuffed inside before folding; and "garnished" means that the omelet when folded and on the dish should be adorned with the garnishing. Sweet omelets are described under a special heading.

Africaine

Omelet filled with rice cooked in broth flavored with onions and green peppers. Tomato sauce around the omelet. Garnished with small slices of fried eggplant.

Agnes Sorel

Omelet filled with purée of chicken and mushrooms, top of omelet garnished with beef tongue cut out in round slices. Madeira sauce around.

à l'Ail (with Garlic)

The bowl in which the eggs for the omelet are beaten is previously rubbed with garlic.

Algérienne

Garnished with tomatoes, cucumbers and artichoke bottoms cut up small and stewed in butter.

Américaine

Omelet filled and garnished with lobster cut in cubes, and stewed with tomatoes and fine herbs.

Amiral

Omelet filled with oysters in cream, surrounded with shrimp sauce and garnished with fried mussels Villeroi.

Anglaise

Plain omelet garnished with broiled strips of bacon.

aux Asperges (with Asparagus)

Omelet garnished with cooked asparagus tips tossed in butter. Asparagus tips may also be mixed with omelet.

Bayonnaise

Omelet filled with ham and red peppers cut in squares, surrounded with tomato sauce.

Béarnaise

Omelet filled with mushrooms and artichoke bottoms cut in squares and stewed in tomato sauce. The top of the omelet garnished with rings of anchovy fillets filled with Béarnaise sauce.

Beaver

Omelet stuffed with onions, ham, celery cut small and blended with Madeira sauce. Rich gravy around.

Béranger

Omelet with shreds of bacon, tomato cut small and fine herbs; tomato sauce around.

Bertini

Omelet filled with risotto and garnished with celery cut small and stewed in Velouté sauce.

Bouchère

Filled with parboiled marrow cut in squares, in brown sauce, slices of parboiled marrow on top, chopped parsley.

Bretonne

One finely-sliced onion, the white of one leek and three well cleaned fresh mushrooms sautéd in butter and mixed with the eggs.

Bruxelloise

Omelet filled with braised endive cut up and stewed in cream. Cream sauce around.

Carlisle

Beat eggs with cream and grated cheese, add green corn scraped from the cob; brown sauce around.

aux Cèpes (with Cèpes)

Omelet filled and garnished with cèpes cut in dice, fried in oil and stewed in brown sauce.

aux Cervelles (with Brains)

Omelet filled and garnished with calf's brains stewed in cream sauce.

aux Champignons (with Mushrooms)

Omelet filled and garnished with mushrooms cut in squares and stewed in Madeira sauce.

Charcutière

Omelet with bacon and onions, garnished with slices of bloodpudding and surrounded with mustard sauce.

Chasseur

Omelet filled with purée of game, surrounded with Madeira sauce reduced with game stock.

Chatelaine

Omelet filled with mushrooms, truffles, breast of partridge and salt pork cut in squares and stewed in brown sauce.

Chesapeake

Fill and surround the omelet with oysters, celery and oyster crabs, Maryland.

Choisy

Omelet filled with braised lettuce cut in shreds and stewed in cream; Cream sauce around.

à la Ciboulette (with Chives)

Chives mixed with the beaten eggs.

aux Clams (with Hard Clams)

Omelet filled and garnished with belly part—i. e. the soft part of clams stewed in cream.

aux Concombres (with Cucumbers)

Omelet filled and garnished with cucumbers stewed in cream.

aux Crabes Durs (with Hard Crabs)

Omelet filled and garnished with crab meat stewed in cream.

aux Crabes d'Huitres (with Oyster Crabs)

This omelet may be served in three different ways:

1. Plain omelet garnished with fried oyster crabs.

2. Oyster crabs fried in butter and mixed with the beaten eggs.

3. Omelet filled and garnished with oyster crabs stewed in cream.

aux Crevettes (with Shrimps)

Omelet filled and garnished with shrimps stewed in cream.

Czarine

Filled with cucumbers in cream, suprême or cream sauce around.

Dejardins

Omelet filled with stewed tomatoes with anchovies cut small. Colbert sauce around.

Derby

Omelet filled and garnished with fat goose

liver and mushrooms cut in squares and stewed in Madeira sauce.

Dieppoise

Omelet with fine herbs, filled with mussels and mushrooms stewed in white wine sauce.

Durand

Omelet filled with asparagus tips and truffles tossed in butter, garnished with artichoke bottoms and mushrooms cut fine and stewed in cream.

Du Vivier

Omelet mixed with tomatoes and grated cheese.

Ecarlate

Thick purée of tomatoes well beaten up with the eggs in order that they may obtain a red tint; omelet covered with tomato sauce.

aux Ecrevisses (with Crayfish)

Omelet filled and garnished with crayfish stewed in cream.

Egyptienne

Omelet filled and garnished with sliced breasts of quails and truffles stewed in brown sauce.

aux Epinards (with Spinach)

Omelet filled with spinach and surrounded with rich gravy.

Espagnole (Spanish)

Finely shredded onions and green peppers smothered in oil with ham cut in squares; when sufficiently cooked add some peeled and squeezed tomatoes cut into eight parts, or if the tomatoes are large, still smaller; stew from ten to twelve minutes, add beef extract and fill and garnish the omelet with this preparation. Sometimes shrimps, oysters or sweetbread are added to the above.

à l'Estragon (with Tarragon)

Chopped tarragon mixed with the eggs.

Fermière

Potatoes and bacon cut small, fried together and mixed with the omelet, which is generally served flat.

aux Fines Herbes (with Fine Herbs)

Eggs for omelet mixed with finely chopped parsley, chives and chervil.

aux Fines Herbes Cuites (with Cooked Fine Herbs)

Eggs for omelet mixed with previously cooked and chopped shallots, mushrooms, parsley and chervil.

Flamande

Omelet filled with spinach and garnished with calf's brains, brown sauce.

aux Fleurs de Courge (with Pumpkin Buds)

Pumpkin buds cut small, fried slightly in butter and mixed with the beaten eggs.

Florentine

Omelet filled with plain spinach tossed in butter and surrounded with cream sauce.

aux Foies de Volailles (with Chicken Livers)

Omelet filled and garnished with chicken livers cut in squares and stewed in Madeira sauce.

aux Fonds d'Artichauts (with Artichoke Bottoms)

Artichoke bottoms cut in squares, fried in butter and mixed with the beaten eggs.

Foulard

Four yolks to two whites, the latter beaten to a froth, with fine herbs.

au Fromage (with Cheese)

Grated cheese mixed with beaten eggs; the best sorts of cheese for this purpose are Parmesan or Gruyêre.

Good Friday

Omelet filled and garnished with picked up cod in cream, cream sauce around and garnished with fried oysters.

Grand-Duc

Omelet with asparagus tips tossed in butter. Surrounded with truffles sauce.

Grand-Mère

Small bread crusts fried in butter and fine herbs mixed with the omelet.

Grecque

Omelet filled with eggplant cut in cubes, sautéd in butter and added to Madeira sauce. Tomato sauce flavored with onions and green pepper around the omelet.

au Hareng Saur (with Smoked Herring)

Smoked herring, boned and cut in small squares, fried in butter and mixed with the beaten eggs.

Havanaise

Omelet with chicken livers and red peppers sautéd in Madeira sauce.

Hollandaise

The yolk of eggs mixed with fine herbs, the whites well whisked to froth and mixed with the yolks; flat omelets are prepared from this mixture and served with sliced broiled smoked salmon.

au Homard (with Lobster)

Omelets filled and garnished with lobster cut in squares and stewed in cream.

Hongroise

Omelet filled with smothered onions in cream seasoned with paprika. Paprika sauce around.

aux Huitres (with Oysters)

Omelet filled and garnished with the soft part of the oysters stewed in white wine or cream sauce.

Isabelle

Omelet filled with marrow cut in cubes and sweet peppers blended with Madeira sauce.

Italienne

Add to the eggs, grated Parmesan cheese and garnish the omelet with stewed tomatoes.

Impératrice

Omelet filled and garnished with soft part of oysters and sliced breast of chicken stewed in cream.

Indienne

Onions finely sliced, smothered in butter and mixed with the beaten eggs; seasoned with curry powder; omelet filled with boiled rice and served with curry cream sauce.

au Jambon (with Ham)

Ham cut in small squares, fried in butter and mixed with the beaten eggs.

Japonaise

Omelet filled with stachy or crosnes (Japanese vegetable, small white tuber) cooked and tossed in butter. Cream sauce.

Jardinière

Onions sliced fine, smothered in butter and then mixed with the eggs; omelet filled and garnished with carrots, turnips, peas, beans, artichokes and mushrooms cut in squares and stewed in cream; tomato sauce around the omelet.

Jurassienne

With bacon cut small, chives and chervil.

au Jus (with Gravy)

Plain omelet surrounded with rich gravy.

La Frita

Onions and cheese, tomato sauce around. Should be served flat as pancake.

à la Lanque de Boeuf Fumée (with Smoked Beef-tongue)

Same as Omelet au Jambon.

au Lard (with Bacon)

1. The beaten eggs mixed with small pieces of fried bacon.
2. Omelet garnished with broiled strips of bacon.

La Vallière

Omelet mixed with ham cut in small cubes and peas, brown sauce.

Limousine

Potatoes and ham cut in dice and fried in butter.

Lorenzo

Garnished with cream crab flakes, mixed with chopped green peppers. The top of omelet garnished with glazed slices of truffles.

Lyonnaise

Onions sliced finely and smothered in butter, mixed with the beaten eggs and grated Parmesan cheese.

Macédoine

Omelet filled and garnished with different kinds of vegetables stewed in cream.

Maitre d'Hôtel

Omelet filled and garnished with sweetbreads cut in squares, cooked in butter with fine herbs and beef extract.

Malakoff

To four raw eggs add one tablespoonful of

thickly reduced tomato purée. Garnish the omelet with stewed fresh tomatoes mixed with plain boiled rice.

des Matelots

The bowl in which the eggs for the omelet are beaten is rubbed with garlic; anchovies cut in small squares mixed with the eggs; omelet garnished with slices of smoked salmon and surrounded with tomato sauce.

Maxim

Plain omelet, garnish top with alternate layers of truffles and shrimp or crayfish tails and surround it with frog's legs meunière.

Médicis

Omelet filled and garnished with breast of quail, truffles, and mushrooms cut in squares and stewed in Madeira sauce.

Méxicaine

Omelet mixed with tomatoes, mushrooms, onions, and peppers all cut small and sautéd previously. Tomato sauce.

Milanaise

Omelet filled and garnished with spaghetti cut one inch long and mixed with shredded truffles, ham, mushrooms, tomato sauce, and grated Parmesan cheese.

à la Moelle de Boeuf (with Beef Marrow)

Omelet filled and garnished with beef marrow cut in squares, parboiled and stewed in brown sauce.

Monselet

Omelet filled and garnished with truffles and artichokes cut in squares and stewed in cream; tomato sauce with beef extract around the omelet.

Montglas

Omelet filled and garnished with ragoût as for poached eggs. (See "Poached Eggs Montglas.")

Morny

Omelet filled and garnished with sliced truffles and chicken stewed in cream sauce.

aux Moules (with Mussels)

Omelet filled and garnished with mussels stewed in white wine and cream.

Mousseline

The whites of eggs are well whisked to a stiff froth and mixed with the yolks; cooked as usual.

Mousseline with Parmesan

Same as above with the addition of grated Parmesan cheese to the eggs.

Nantua

Omelet filled and garnished with crayfish and truffles stewed in cream sauce with crayfish butter.

New Orleans

Omelet mixed with finely-sliced onions and green peppers, both previously cooked in butter. Garnish with okra stewed with fresh tomatoes.

New York Club

Omelet mixed with oyster crabs and garnished with oysters Newburg.

Normande

Omelet filled with oysters and shrimps and garnished with very small fried smelts.

Norvegian

Beat up four eggs with two tablespoonfuls grated cheese, one of chopped parsley, one of fresh breadcrumbs soaked in milk and one shallot chopped fine and fried in butter. Cook omelet and serve plain.

aux Oeufs d'Alose (with Shad Roe)

1. Shad roes cut in small squares, fried in butter and mixed with the omelet.

2. Omelet filled and garnished with shad roe previously cooked and then cut in squares and stewed in cream.

aux Oignons (with Onions)

Onions sliced very fine, smothered in butter and then mixed with the beaten eggs.

aux Oignons Nouveaux (with Spring Onions)

Omelet garnished with small glazed spring onions.

aux Olives (with Olives)

Omelet filled and garnished with small olives stewed in brown sauce.

aux Olives Farcies (with Stuffed Olives)

1. Same as above only use olives stuffed with chicken forcemeat and chopped truffles.

2. Small stuffed olives mixed with beaten eggs; omelet cooked in the usual way.

a l'Oseille (with Sorrel)

Sorrel cleaned and cut fine; cooked in butter until dry, and then mixed with the beaten eggs.

Parisienne (1)

Omelet as "Mousseline" with the addition of finely chopped shallots, mushrooms, parsley, and ham cooked in butter.

Parisienne (2)

Potatoes, artichoke bottoms, truffles cut in squares and tossed in butter mixed with omelet, rich gravy around.

Parmentier

Omelet with potatoes cut in cubes and sautéd in butter.

au Parmesan (with Parmesan Cheese)

Beaten eggs mixed with grated Parmesan cheese.

Pavia

Omelet with cheese, brown butter poured over.

Paysanne

Bacon and potatoes cut in dice and fried in butter, shredded sorrel cooked in butter and chopped chervil, all mixed with the omelet; serve flat as pancake.

des Pécheurs

Omelet with shad roe. Fine herb sauce around.

au Persil (with Parsley)

Chopped parsley mixed with eggs.

aux Petits Pois (with Green Peas)

Green peas mixed with beaten eggs.

Piémontaise

Omelet garnished with small timbals of risotto. Tomato sauce.

aux Piments Verts (with Green Peppers)

Chopped green peppers cooked in butter and mixed with beaten eggs.

Piora

Omelet with bacon and Swiss cheese cut in very small squares.

Pluche

Omelet mixed with sorrel, parsley, and chervil.

aux Pointes d'Asperges (with Asparagus Tips)

1. Cooked asparagus tips cut in small pieces and mixed with the eggs.

2. Omelet filled and garnished with cooked asparagus tips stewed in cream sauce.

aux Pointes de Houblon (with Hop Sprigs)

Can be prepared as "with asparagus tips."

aux Pommes de Terre (with Potatoes)

Raw potatoes cut in small squares fried in butter and mixed with the eggs.

Portugaise

Chopped fine herbs, olives, and anchovies mixed with the eggs; omelet surrounded with tomato sauce.

des Prélats

Omelet garnished and filled with herrings' soft roe, crab meat, crayfish tails, mushrooms and truffles stewed in white wine sauce.

Princesse

Omelet filled with asparagus tips in cream. Top of the omelet garnished with glazed slices of truffles. Surrounded with cream sauce.

Printanière

A handful of well-cleaned sorrel finely-shredded and cooked in butter, chopped parsley, chives, and chervil mixed with eggs. Parsley sauce.

Provençale

Omelet filled with minced onions and garlic smothered in oil, surrounded with tomato sauce.

à la purée d'Artichauts (with purée of Artichokes)

à la purée d'Asperges (with purée of Asparagus)

à la purée de Champignons (with purée of Mushrooms)

à la purée de Chouxfleurs (with purée of Cauliflower)

à la purée d'Oseille (with purée of Sorrel)

à la purée de Tomates (with purée of Tomatoes)

à la purèe de Volaille (with purée of Chicken)

Omelets like poached eggs, or eggs mollets, can

be served with a great variety of purées; the omelet is filled with the purée and surrounded with gravy or brown sauce.

Raspail

Shredded ham and mushrooms tossed in butter, fine herbs, all mixed with omelet. Rich gravy blended with tomato sauce around.

Réforme

Same garnishing as for "Fried Eggs, Réforme."

Régence

Omelet filled and garnished with sweetbread, mushrooms, chicken and truffles cut in squares blended with suprême sauce.

Reine

Fill the omelet with purée of chicken and place on top glazed slices of truffles. Cream sauce around the omelet.

aux Ris de Veau (with Sweetbread)

Omelet filled and garnished with sweetbread cut in squares and stewed in cream.

Robert

Omelet with onion and bacon, brown mustard sauce.

aux Rognons de Mouton (with Mutton Kidneys)

Omelet filled and garnished with mutton kidneys cut in squares and stewed in Madeira sauce.

aux Rognons de Veau (with Veal Kidneys)

Same as above, except use veal kidneys.

Rossini

Eggs mixed with fat goose liver and truffles cut in small squares. The top of the omelet may be garnished with glazed slices of truffles. Madeira sauce on the dish.

Royale

Fill the omelet and garnish on the outside with truffles, sweetbreads, breast of chicken and mushrooms, all previously cooked, cut in small squares and added to suprême sauce mixed with one-third tomato sauce.

Russian

Small omelet filled with caviare; generally served cold; but it may be served hot also.

Salvator

Omelet filled with ham, mushrooms, eggplant and truffles cut in squares, tossed in butter and blended with tomato sauce.

Savory

Omelet with fine herbs, finely chopped lean cooked ham and grated cheese.

Savoyarde

Potatoes cut in dice sautéd in butter and grated cheese.

Sigurd

Omelet mixed with potatoes and truffles previously tossed in butter. Rich gravy blended with tomatoes.

aux Soft Clams (with Soft Clams)

Prepared as with "Hard Clams," should the soft clams be too large, they may be cut into halves, but it is preferable to have them small and whole.

à la Soubise (Soubise)

Omelet filled with white purée of onions.

à la Suisse (Swiss Style)

Gruyère cheese cut in small squares and mixed with the eggs.

au Thon, Brillat-Savarin (with Tunny, Brillat-Savarin)

The soft roe of carp cooked in water for a few minutes is chopped with some tunny, then cooked in butter with chopped shallots, and mixed with the beaten eggs. Omelet cooked as usual and served on a dish with melted maître d'hôtel butter. (See Brillat-Savarin's Omelette du Curé in his Physiologie du Goût.)

aux Tomates (with Tomatoes)

Omelet filled and garnished with tomatoes previously peeled, squeezed, cut in quarters and then stewed in butter.

Trafalgar

Omelet surrounded with cream sauce and garnished with fried deviled whitebait.

Tricolores

Small omelets of which one is cooked plain; one mixed with thick purée of tomatoes, and one as explained for "omelete verte" or green omelet.

aux Truffles (with Truffles)

1. Truffles cut in squares and mixed with the beaten eggs; omelet surrounded with gravy.

2. Omelet filled and garnished with truffles cut in squares and stewed in Madeira sauce.

Turque

Filled with chicken livers and tomatoes.

Tyrolienne

Omelet filled with stewed tomatoes and garnished with fried onions.

Verte

Chopped parsley, chervil, tarragon, chives, spinach and sorrel (the two latter previously cooked in butter) are mixed with the eggs; omelet cooked as usual.

Volontaire

Omelet filled and garnished with truffles, olives, red peppers, mushrooms, tongue and chicken cut in dice and heated in Madeira sauce.

des Voyageurs (Travelers' Omelet)

Omelet cooked flat, put on a plate until cold and then filled with a purée prepared of cooked ham, chicken and butter, seasoned with pepper, salt and mustard; the omelet is rolled like a French pancake and eaten cold.

Waleska

Omelet filled with lobster and truffles cut in squares tossed in butter, Madeira sauce. On top of omelet place a teaspoonful of caviare.

Zingara

Omelet filled with shredded truffles, mushrooms and ham mixed with thickly reduced tomato sauce. The omelet surrounded with brown sauce.

des Zouaves

Chopped truffles, mushrooms, ham and tarragon mixed with eggs; omelet cooked as usual and garnished with small crusts filled with purée of onions.

SWEET OMELETS—OMELETTES SUCREES

Sweet omelets may be prepared in many different ways. They are prepared in the same way as plain omelets with the addition of a little sugar, garnished and flavored with different kinds of fruits, preserves and liquors.

There are, however, also the puff or soufflèd omelets prepared in many ways, and especially the surprise puff omelet which has come quite into vogue in recent years and which can be prepared in great variety.

aux Bananes (with Bananas)

Omelet filled and garnished with bananas cut in slices and cooked in syrup. Omelet bestrewn with powdered sugar and glazed with a red hot omelet iron.

Céléstine

Three small omelets alternately filled with Frangipane cream, apple and strawberry marmalade, etc., glazed as above.

aux Confitures (with Preserves)

These omelets, with soufflée and rum omelets, are most commonly known and served among sweet omelets. A sweet omelet before serving should always be strewn over with powdered sugar and glazed with the omelet iron, which must be red hot and dipped in water before using. Omelets can be filled with many different marmalades, jams and jellies, and preserves as can be seen from the following:

aux Abricots (with Apricot Jam)
aux Coings (with Quince Marmalade)
aux Fraises (with Strawberry Jam)
aux Framboises (with Raspberry Jam)
à la Gelée de Groseille (with Red Currant Jelly)
aux Groseilles de Bar le Duc (with Bar le Duc Currants)
a l'Orange (with Orange Marmalade)

a la Dauphine (Dauphine Style)

Omelets filled with apple marmalade and garnished with whipped cream flavored with vanilla.

à la Frangipane (with Frangipane Cream)

Omelet filled with Frangipane cream prepared as follows:—

FRANGIPANE CREAM:—Mix together three egg yolks and one whole egg, two ounces of powdered sugar, one ounce of butter, a little vanilla or lemon flavoring, four ounces of flour, and one gill each of milk and cream; put in a saucepan and set on the fire to boil, stirring continuously. As soon as it commences to boil take off the fire and add one ounce of nut brown butter; it is then ready for use. If desired some crushed macaroons may be added.

aux Fruits Confits (with Preserved Fruits)

Omelet filled and garnished with assorted preserved fruits, as peaches, pears, greengages, cherries, etc. Cut into small pieces and mixed with apricot marmalade diluted with syrup; flavored with Kirschwasser, rum or other liquors.

au Kirschwasser (with Kirschwasser)

Sweet omelet cooked plain, glazed as usual; before serving Kirschwasser is poured over the omelet and fire set to it.

Melba

Garnish and fill omelet with peaches, glaze omelet and surround with raspberry and strawberry purée.

aux Pommes (with Apples)

Omelet filled with apples peeled and cut in quarters, then finely sliced and cooked in butter and sugar; omelet cooked and glazed as usual.

aux Pommes, a l'Alsacienne (with Apples, Alsatian Fashion)

This is more a pancake than omelet; in some places, however, it is called omelet and we shall therefore append it. Apples cooked as above are mixed with a batter prepared with one spoonful of flour, one whole egg, one egg yolk, and one gill of cream seasoned with a pinch of salt and sugar; cooked on both sides like a pancake; before serving besprinkled with powdered sugar.

au Rhum (with Rum)

Prepared as "Omelet au Kirsch;" instead of the latter rum is used.

Soufflée Nature (Plain Puff Omelet)

There are four principal facts to observe if one desires to have success when preparing puff omelets. First, the yolks of eggs must be well mixed with the sugar until they become quite foamy; second, the whites must be whisked to a stiff froth; third, the omelet must be cooked in a hot oven; and fourth, the omelet must be eaten immediately without delay if its quality should not deteriorate.

RECIPE

The yolks of three eggs are gradually mixed with six tablespoonfuls of powdered sugar and stirred until it becomes smooth and light; the whites of six eggs are whisked to a stiff froth and then mixed with the yolks and the sugar; this must be done gently but quickly, only taking a small part of the egg froth to commence with. A dish is buttered and bestrewn with powdered sugar, the egg mass put on it in an oblong shape, sprinkled with powdered sugar and cooked in a hot oven.

Some cooks find pleasure in decorating the omelet; but this is optional and left to the cook. Puff omelets may be flavored with various essences, as can be seen from the following:—

Soufflée aux Amandes (with Almonds)

Same as above with the addition of pounded bitter almonds, or extract of almonds.

Soufflée au Citron (with Lemons)

Same as plain puff omelet with the addition of lemon flavoring; either finely chopped outer rind of lemon, or lemon extract.

Soufflée au Chocolat (with Chocolate)

Tablets of vanilla chocolate are warmed in the oven until they are soft, then crushed and mixed with the sugar and yolks of eggs, the same proceedings as for plain puff omelet.

Soufflée aux Confitures (with Preserves)

Same as "Vanilla Puff Omelet," with preserves in the center of the omelet.

Soufflée aux Fleurs d'Oranger (with Orange Blossom)

Same as Plain Puff Omelet with the addition of orange blossom water.

Soufflée au Macarons (with Macaroons)

Crushed macaroons are mixed with plain puff omelet and cooked as usual.

Soufflée à la Vanille (with Vanilla)

Plain puff omelet flavored with vanilla extract or the inner part of vanilla beans.

With Fresh Strawberries, Bourgeoise

Macerate fresh strawberries with powdered sugar, orange juice and Kirschwasser for half an hour. Fill and garnish omelet, sprinkle with powdered sugar and glaze with red hot iron.

Xmas

Fill the omelet with hot mince meat, glaze with sugar and hot iron; before serving add rum to which set fire.

SURPRISE OMELETS—OMELETTES EN SURPRISE

Alaska

Place an oval-shaped piece of Génoise or sponge cake about one-half inch thick on an oblong dish. On top of the cake put a layer of vanilla ice cream about one inch in thickness, cover it with méringue or with vanilla omelet soufflée preparation and bake in quick oven so that the heat will not reach the ice cream.

Belle Hélène

Proceed as for Alaska, making a hollow space in center of ice cream, which fill with stoned cherries stewed in currant jelly.

Chinese

Proceed as for Alaska Omelet, using tangerine or orange ice instead of Vanilla ice cream. When the omelet is cooked garnish it with glazed tangerines.

Mount Vesuvius

Place on top of cake coneshaped alternate layers of strawberry and vanilla ice, cover with Italian meringue flavored with Kirschwasser. With the aid of the pastry bag make a sort of container from the meringue preparation, and when the omelet is baked fill it with stoned cherries stewed with currant jelly; pour over Kirschwasser and set fire to it before serving.

Mylady

Place raspberry ice on cake, and peaches stewed in vanilla syrup on the ice; cover cake and ice with Italian Méringue, leaving peaches bare and glaze quickly in hot oven.

Mylord

Proceed as for Alaska, adding stewed pears on top of ice cream.

Norvégienne

Same as Alaska, using meringue instead of vanilla soufflé preparation.

Suédoise

Proceed as for Alaska, soaking the cake layer lightly with Kirschwasser.

Stéphanie

Proceed as for Alaska, placing additionally stewed pears on ice cream, and as covering use chocolate soufflé preparation.

OEUFS SUCRES—SWEET EGGS

English Cream

Five yolks of eggs mixed with four ounces of powdered sugar, diluted with one pint of boiling milk, brought to the fire to thicken without boiling, stirring constantly. Flavor to taste, either with vanilla, almonds, lemon, or orange flower.

Caramel Custard

Put a few lumps of sugar with the juice of a lemon, into a copper pan, and put on the range; cook until of a light golden brown, and then pour into the mould in which the custard is to be cooked; when cold fill up with the same preparation as for coffee custard (with the omission of coffee) and cook as stated above.

Coffee Custard

Half a pound of roasted coffee thrown into one quart of boiling milk; covered hermetically, and infused for a half hour, then strained thru a fine sieve; mixed with the yolks of six and the whites of three eggs, and six ounces of powdered sugar, all previously beaten together, strained once more and then filled into moulds;—these are put into a pan with boiling water and pushed into a slack oven without permitting the water to boil; when cooked put away to cool off; unmould and serve when cold.

Lemon Custard

Same proportions as for coffee custard, but flavored with the rind of lemon instead of coffee.

Méringue Custard

1. Custards cooked in small moulds, place on round slices of sponge cakes; covered and decorated with méringue preparation.

2. Pie dish lined with short paste or puff-paste trimmings, filled with custard and baked in a slack oven, then covered and decorated with méringue mass. See "Méringue."

Vanilla Custard

Vanilla beans put into the milk before boiling; the same proceeding as for the other custards.

Orange Custard

Same proportion as stated above, flavored with orange rind.

Méringue

In cookery and confectionery two different sorts of méringue are prepared, which have this in common, that they are exclusively prepared with whipped whites of eggs and sugar.

Plain Méringue

The whites of eight eggs are beaten to a stiff froth and gradually mixed with one pound of sifted powdered sugar.

Italian Méringue

One pound of sugar cooked to the blow degree is mixed and vigorously beaten with the froth of eight egg whites. This preparation is not quite as light as "Plain Méringue," but will be found useful on many occasions.

Chantilly Méringues

Fill a pastry bag (into which a round tube of a half inch in diameter is slided), with plain méringue and press it out in the shape of a half egg on to some strips of paper cut about two inches wide; besprinkle with powdered sugar; place them on a thick board previously dampened, and bake in a very moderate oven with the door open until they are of a light color; méringues should be rather dried than baked. When they are sufficiently cooked, take them off the paper and with the thumb make an impression on their flat side; put them in a warm place to finish drying.

When cold they are served with whipped cream flavored with vanilla.

Méringues can be served with creams of different flavors, or with a sweet purée of chestnuts mixed with whipped cream; they can also be served with various ice creams.

Snow Eggs or Floating Islands

Have two quarts of boiling milk in a flat shallow pan; with a tablespoon drop in some méringue preparation in the shape and size of an egg, then cover the pan and draw it to the edge of the range so that the méringue will cook without the milk boiling; when firm enough take

out the méringues and lay them on a hair sieve. With the rest of the milk prepare an English cream, and when cold put it on a dish and the méringue on top.

Surprise Eggs with Blanc-mange

Make little holes on both sides of raw eggs and blow out their contents into a bowl for further use. Close up one of the holes with paste and thru the other opening fill the egg with Blanc-mange prepared as follows: Pound together half ounce of bitter and eight ounces of sweet almonds with two tablespoonfuls of orange flower water; dilute with one pint of hot milk and one of cream; add one half ounce of the best gelatine previously soaked in water, and when melted strain into a bowl. When the eggs are filled with this, set them on ice, and when firm, they are ready for serving.

Surprise Eggs with Chocolate

Same proceedings as above; instead of almonds chocolate is used for flavoring.

Pudding Moscovite

Fill a pudding mould with plain meringue and cook in the water-bath as custard. When cold unmould and serve with English Cream.

Sabayon

Sabayon is most commonly served as a sauce altho it is often enough served in glasses as an entremet by itself. It is generally made with white wine (a dry wine being preferable), but it can also be prepared with sherry, Madeira, rum, Kirschwasser, brandy, etc.

Put in a copper pan or basin five yolks and the white of one egg, with four ounces of powdered sugar, and a wineglassful of dry white wine. Set it on a slow fire and whip vigorously until it is of the consistency of whipped cream, then serve in glasses or spread over the pudding as desired.

MISCELLANEOUS RECIPES

Scotch Woodcock

Many cooks when serving this dish simply dish up scrambled eggs on anchovy toast; but this is an error, only the egg yolks should be used and be mixed with cream. Proceed as follows:—

Beat four eggs with one gill of cream, season with salt and pepper, put in a sauce-pan over the fire, and stir continuously until thick without boiling, then pour this preparation over some anchovy toasts and serve.

Egg Fritters

Hard boiled eggs cut lengthwise into halves, stuffed with any kind of cooked forcemeat, dipped in frying batter and fried in hot fat; served on a napkin.

Small Patties of Eggs in Cream

Small patties filled with hard eggs cut in squares and tossed in cream sauce.

Egg Cromesquis with Truffles

Hard eggs and truffles cut in squares, tossed in cream sauce, thickened with raw egg yolks and set aside to cool; when cold wrap up some of this egg preparation in thin pancakes, then dip in frying batter and fry in hot fat; serve on a napkin.

Egg Cromesquis, Colbert Sauce

Prepare a mixture as for Egg Croquettes and spread it on strips of pancakes about two inches wide by three long; roll up, dip in frying batter and fry in hot lard. Serve on napkin with Colbert sauce.

Egg Croquettes

Same preparation as "Egg Cromesquis;" except of wrapping them in pancakes give them a nice oval shape, and dip in beaten eggs; roll in bread crumbs, fry in hot fat and serve on a napkin.

Egg Croquettes, Italian Style

Cut eight hard boiled eggs in small squares and mix into one pint of thickly reduced cream

sauce, season to taste with salt, pepper and grated nutmeg, add a good handful of grated Parmesan cheese and then put away to cool. When cold, shape some croquettes, egg and bread crumb them and fry in hot lard. Serve on a napkin, with Tomato sauce separate.

Egg Fricassée

Same as Hard Eggs "Tripe" with the addition of sliced mushrooms.

Fritôt of Eggs

Cold poached eggs coated with thick truffle sauce put on an oiled dish and set on ice; when very cold, dip them in frying batter and fry in very hot fat; serve on a napkin.

Fondue à la Brillat Savarin

Fondue is a mixture of cheese, eggs and cream, and prepared as follows: Put eight egg yolks in a pan with a half pound of butter cut into little pieces, four ounces each of grated Parmesan and Gruyère cheese; season with salt and cayenne pepper; put on the fire and whisk continuously until of good consistency, then add two tablespoonfuls of thick cream; serve with toasted bread separate.

The same can be made with ordinary American Cheese.

Bengal Oysters

Eggs broken into cleansed and buttered oyster shells, seasoned with pepper and salt, besprinkled with bread crumbs and butter and cooked in the oven for a few minutes.

Bombay Oysters

An egg with only half of its white broken into a goblet, seasoned with salt, pepper and lemon juice; or, if liked, with Worcestershire or Tabasco sauce and swallowed with one draught. These eggs are sometimes called PRAIRIE OYSTERS.

Eggs "Deux Fréres" (Two Brother Eggs)

Prepare some scrambled eggs with Parmesan cheese and serve in tartlet crusts. On top of each lay one poached egg; pour over rich veal gravy and serve.

Oeufs Filés pour Garnitures (Threaded Eggs for Garnishing)

Urbain Dubois in his "Cuisine de Tous les Pays," gives this recipe for threaded eggs as a garnishing for Spanish ham: Beat the egg yolks of fifteen eggs and pass them thru a sieve. Boil some light syrup in a copper pan, and pour the egg yolks thru a funnel into the boiling syrup. This funnel, especially made for this purpose, should have several small tubes attached at the bottom, which have an opening, about the size of large vermicelli. When the eggs are cooked they are taken out of the syrup and besprinkled with a little cold water that they may not stick to each other.

Oeufs Filets pour Potage (Threaded Eggs for Soup)

Eight egg yolks mixed with four ounces of grated Parmesan cheese and one tablespoonful of flour; put this preparation into a pastry bag affixed with a round tube of a small opening, and press the contents into boiling salted water.

Eggs Gambetta

One poached egg and one fried egg, both on toast, garnished with calf's brains and truffle sauce.

Eggs Niçoise

Whites of eggs whipped to a stiff froth and mixed with thick cream and grated Parmesan cheese; put on a buttered dish and arrange nicely with small cavities large enough to lay in the yolks of eggs from which the whites were separated and whipped; cook in an oven of moderate temperature.

Eggs Tomery

Soak a piece of bread the size of an egg in one gill of boiling milk; after it has absorbed all the liquor, stir it well with a spoon, until a pulpy mass; add a little piece of butter, season with pepper, salt and grated nutmeg; add four spoonfuls of white chicken meat cut very fine, two spoonfuls of thick cream and four whole eggs well beaten; put this preparation into cocotte dishes and cook in a slow oven from twelve to fourteen minutes; before serving pour over some rich gravy mixed with tomato sauce.

Eggs cooked in potatoes

Cut off one end of some raw potatoes, stand them upright and bake in the oven. When cooked, cut off the other end, scoop out the potato and pour in some cream or Italian sauce, break a raw egg into each potato and put them to bake in a medium oven. When done, serve on a folden napkin.

Soufflè of Eggs, Parmesan

Put into a bowl five egg yolks and two tablespoonfuls of thick cream, one ounce of butter, five tablespoonfuls of grated Parmesan cheese, salt and a pinch each of grated nutmeg and cayenne pepper; blend all these ingredients thoroly, then whip the five egg whites and mix into the yolks, etc. Fill up some small entrée cases ¾ of their height with the souffle preparation, strew over some grated cheese and cook in a slow oven from five to eight minutes. Serve on a folded napkin.

English Egg and Bacon Pie

Lay some rashers of cooked bacon on the bottom of a china pie dish; pour over eight eggs beaten with a pint of cream and seasoned with salt and pepper; cover the dish with short crust or puffpaste trimmings baked in a moderate oven; serve when cold.

Egg Rissoles

Roll out some puffpaste trimmings to the thickness of ⅛ inch; with the paste cutter stamp out some round pieces of 2½ inches in diameter, and in the center lay a preparation of hard eggs as for "Egg Croquettes," wet the border of the paste with a brush dipped in water or in beaten eggs and double it over so as to form a half circle; fry in hot fat and serve on a napkin.

Yellow Custard for Soups

Beat together four egg yolks and one whole egg, mix with one gill of cream, season with salt, cayenne pepper and grated nutmeg; fill up some small buttered moulds, or one large mould, with the above preparation, and cook in the water bath as described under "Custard." When cooked and cold cut the custard in dice or fanciful shapes.

GREEN CUSTARD is made in the same manner, but colored with spinach green or Breton coloring.

RED CUSTARD is colored by mixing a thick tomato purée with the eggs, but then a little less cream is used.

Prairie Oysters

Same as Bombay Oysters.

EGG DRINKS

Egg Flips

Egg Flips can be prepared with different kinds of liquors; to satisfy all tastes, we append several recipes:

With Ale and Rum—Heat one pint of ale; when nearly boiling put into a jug; while the ale is heating beat twelve whole eggs with two ounces of brown sugar and a wineglassful of rum, a little grated nutmeg and powdered ginger, and pour into another jug; then add the ale, stirring all the time, and turn several times from jug to jug.

With Beer—Pour into a saucepan one gill of beer, three well beaten eggs, and two ounces of sugar; set on the fire, beat with an egg whisk until nearly boiling; then add another gill of beer, a little nutmeg and ginger, and serve.

With Milk and Brandy—One teacupful of boiling milk mixed with the stiff froth of the white of an egg and a pony of brandy, stir well, and sweeten to taste.

Egg Lemonade

Put the juice of one lemon, one ounce of sugar, the white of an egg and a small quantity of crushed ice into a tumbler, mix well with a shaker; add a little ice water, and drink with straws. The yolk of an egg may also be added if desired.

Egg Orangeade

Prepare as Egg Lemonade using four times as much orange juice, less sugar, and no water.

EGG NOGGS

Egg Nogg with Brandy

Put into shaker with ice one whole raw egg, a tablespoonful of sugar, one half gill of brandy and fill up with milk; shake and serve.

Egg Nogg with Sherry

Same as Egg Nogg with Brandy, using one wineglassful of Sherry instead.

Egg Nogg with Whiskey

Same as Egg Nogg with Brandy, using Whiskey instead.

French Egg Nogg

Beat two egg yolks with two tablespoonfuls of powdered sugar and a wineglassful of sherry, pour over boiling milk. Instead of sherry either brandy or rum may be used in a lesser quantity.

Baltimore Egg Nogg

Beat up the yolks of three eggs, and ¼ of a nutmeg grated, with two ounces of powdered sugar, to a consistency of cream; add, pouring in quietly the while, ½ gill of brandy or rum, and one glass of Marsala or brown sherry; add the white of the eggs (beaten to a stiff froth) and, when well incorporated, one gill of cream and one pint of milk. This is not a warm drink and is easily digestible; it forms a nourishing dietetic beverage for debilitated persons.

General Harrison Egg Nogg

Put a wineglassful of cider in a shaker with ice, add one egg and a teaspoonful of sugar, shake and serve.

Egg Nogg, Hot; or, ("Auld Man's Milk")

Heat a pint of Scotch ale; add while warming, a pinch each of powdered cinnamon, grated nutmeg and powdered ginger; beat the yolks of two eggs with a little brown sugar; pour in the ale gradually; when well amalgamated add a glass of whiskey.

Lait de Poule (Hen's Milk)

The yolks of two eggs mixed with two ounces of powdered sugar and two tablespoonfuls of orange flower water; beat up well and add half pint of boiling milk.

Mulled Egg Wine

Beat up an egg with three glasses of sherry and a teaspoonful of sugar; add some grated ginger, and, carefully, one-half pint of boiling water, stirring all the while; grate on a little nutmeg before serving.

White of Egg Emulsion

Beat the whites of two fresh eggs with a few tablespoonfuls of milk or cream, half a teaspoonful of powdered gum-arabic and a small quantity of honey or sugar. This is very efficacious to swallow gently in sore throat.

Yolk of Egg Emulsion

Is made the same way, substituting the yolks of eggs for the whites; but being more sickly, it requires more flavoring.

Cambridge Milk Punch

Boil one quart of milk, add four tablespoonfuls of powdered sugar, flavor with almonds and a little lemon peel; after a few minutes withdraw the latter, add either rum or brandy; before serving incorporate the froth of two whites of eggs.

Pousse-Amour

Put into a wineglass one raw egg yolk, add one tablespoonful of vanilla syrup, a liquor glassful of brandy and one of Maraschino.

Prima Donna

Beat one egg yolk, add one glass of Sherry and a pinch of Cayenne pepper.

Sleeper

Boil one half pint of water, flavor with cloves and cinnamon, sweeten with two tablespoonfuls of sugar, add the juice of one lemon and a liquor-glassful of rum, pour it over two raw egg yolks, strain and serve hot.

Arrowroot with Milk and Egg

Dilute one teaspoonful of arrowroot, one table-

spoonful of powdered sugar with one half pint of cold milk, set to boil, then withdraw and mix with two egg yolks, add brandy to taste.

Barley Flour with Milk and Egg

Prepare as Arrowroot with Milk and Egg, using barley flour instead. Flavor to suit taste.

Rice Flour with Milk and Egg

Prepare as Arrowroot with Milk and Egg, using rice flour instead. Flavor to suit taste.

Cornstarch with Milk and Egg

Prepare as Arrowroot with Milk and Egg, flavor with vanilla, almond, brandy, rum, or Kirschwasser.

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Popular Handbooks

for Hotel, Restaurant, Transportation Catering, Institution and Club Use

Ranhofer's Epicurean: The king of cook books is "The Epicurean," by Charles Ranhofer, of Delmonico's. This book is 1,200 pages, and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive, and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass, and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 163 game, 198 miscellaneous entrees, 67 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. It is beautifully bound in Keratol Levant grain, embossed in gold. Price.....$7.00

The Edgewater Beach Hotel Salad Book (Shircliffe). Contains more than 600 tested recipes for salads and salad dressings. Mr. Shircliffe has not only given the recipes, but in many cases has supplemented them with author's notes, calling attention to special health-giving features, and suggesting diets for the different ailments that afflict humans. He also takes opportunity to preach many a short sermon on the importance of right eating and what is best for health from the cradle to old age. He also intersperses much of human interest in the way of anecdote, legend and historic events. In this way it is more than a cook book—it is readable to those who are not so much interested in how to make salads as in the enjoyment of them. The great charm of the book is the illustrations, which are from direct photographs in the natural colors, so that the dishes illustrated have the eye-appeal

and the enticing qualities of the real dish. It is a book that fits into every kitchen—home, hotel, club, hospital, restaurant, lunch room, cafeteria, steamship, dining car, industrial catering plant, institution, army mess—in fact, wherever information is desired as to the why and how to prepare for the table. Price..... $5.00

Salad Portfolio (Shircliffe). A set of beautiful illustrations of salads taken from the Edgewater Beach Salad Book. They are mounted on heavy green cover stock, 8½ x 11 inches, each showing one or two of the salads and are suitable for framing. The portfolio may be used by the maitre d'hotel to assist him in selling party menus. The illustrations are so natural and appetizing that they make strong appeal to patrons when selecting the salad course for special menus. Also these pictures serve as a guide to pantry girls, showing them how the finished salad should look. Price..... $2.00

The Edgewater Sandwich Book (Shircliffe). Supplemented with chapters on hors d'oeuvres, supremes, canapes and relishes. More than 600 recipes. This book is by the author of the Edgewater Salad Book, the most important culinary book produced in recent years. There are thirty illustrations of sandwiches and hors d'oeuvres. It will meet the requirements of all kinds of refreshment places from the soda fountain to lunch room, tea room and high-class restaurant. Bound in convenient pocket size. Price... $2.00

The Hotel St. Francis Cook Book (Hirtzler). The author was chef of Hotel St. Francis, San Francisco. Adapted for hotels, restaurants, clubs, coffee rooms, families and every place where high-class, wholesome cuisine is desired. This is the most important culinary book that has come from any press in the last twenty-five years. Mr. Hirtzler is known thruout Europe and America as one of the ablest chefs of the day. He made the cuisine of the Hotel St. Francis world-famous. A feature of the Hotel St. Francis Cook Book that will be appreciated by thousands of hotel people, caterers, families and all interested in home economics, is the selection and preparation of foods in season; the presentation of breakfast, luncheon and dinner menus for every day in the year—the selections appropriate, and all dishes actually prepared and served in the Hotel St. Francis. This feature of the book gives a suggestive quality, a reminder attribute, and a knowledge of food economies and food attributes that is hereby brought to the aid of the proficient and the learner, also enables even the inexperienced to produce the well-balanced menu. The Hotel St. Francis Cook Book is indexed and cross indexed so that every recipe can be referred to on the instant. Price $3.00

A Selection of Dishes and The Chef's Reminder (Chas. Fellows). The book that has met with the largest sale and is in most demand from managers, stewards and cooks. Is in vest pocket form, 220 pages. The most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestions for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-

fare names only, as the cooks understand the basic work in preparing dishes, and the sauces and gardnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. Printed on bond paper, bound in flexible cover. Price.....$1.00

The Culinary Handbook (Chas. Fellows). Presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish prescribed is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed, so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind. Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads, 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. 190 pages; 7x10 inches.....$2.00

Fellows' Menu Maker is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and The Chef's Reminder" and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. These changes include soups, fish, boildes, entrees, roasts and specials. In their presentation he starts with typical bills-of-fare, and the changes are such as might be made in these bills from day to day. Also he has presented a chapter entitled "Suggestions for Specials for the Day," in which the dishes are priced and underlined with brief information regarding their composition. Also, he submits several sample menus for business lunches, banquets, and small party dinners, and one very serviceable feature of the book is a list of the most popular dishes, as soups, fish, boiled meats, roasts, and entrees. The book is supplemented with 110 pages of sample menus and bills-of-fare, several of them photographic reproductions, and representing the cards of hotels and restaurants of both first and second class, lunch rooms, transportation catering menus, club menus, wine list, caterer's list, and several illustrations of glass, china and silverwares and banquet scenes. The book is indexed; printed on fine quality paper; page 7x10 inches, cloth bound. Price $2.00

Clarenbach's Hotel Accounting. In writing this book it was Mr. Clarenbach's purpose to outline a simple system of hotel accounting that would meet the needs of the average hotels, particularly of hotels from 50 to 200 rooms. His first book was published in 1908 and the system was adopted by thousands of hotels. Since then there have been two revisions to meet new conditions of the more modern hotels. This is the third revision, thoroly up-to-date, and with illustrations that show the actual account books rulings and facsimile entries; and the text matter is so clear that one need not be a practical bookkeeper to understand.

The book is in four parts, these covering all departments. It shows how to get storeroom "per dollar" costs; how to handle the cigar business; how to get an accurate statement of the hotel's business from month to month, and a method of auditing the front office. A "Profit and Loss" statement is shown. The text matter emphasizes the importance of being accurate, of a check on every transaction, and the economy of doing things the right way, thus preventing vexatious mistakes that take valuable time in making corrections, and giving the operator the satisfaction that comes from being master of his business. Hotels now having workable accounting systems can find in the Clarenbach book ideas that may be incorporated by them to advantage. Also they will find the Clarenbach system elastic, and its results can be put on a comparable basis with results obtained from other systems of hotel accounting. The book is supplemented with a chapter headed "An outline of the front office methods of the largest hotel in the world." The book is 9x12 inches and contains 66 pages, printed on ledger paper, attractively bound in cloth cover. Price **$1.00**

Front Office Psychology (Heldenbrand). This is the only book that outlines rules of conduct for the people in the front office who meet the public, where a pleasing personality and correct habit of deportment, speech, dress, and all-around cleanliness makes for ideal salesmanship. The suggestions are classified under different heads as Employee relations, Your personality, Receiving and rooming guests, Handling of mail, Information, Checking out, Front office tactics. The book is written from the practical viewpoint of a student of human nature, and in this respect is a classic. It inspires to an improvement in service and can be read with profit by young and old in the small or the large hotel, or institution, or business house. Pocket size, 5x8 inches, 100 pages. Attractively bound in water-proof cover. (A special price is made to hotels and chains of hotels buying in quantities of ten or more.) Price **$2.00**

The Bell-Boy's Guide (Heldenbrand). This book was written with the object of training young men of good habits in the duties customarily performed by bell-boys. It was prepared by the author to instruct those not familiar with hotels in the particular bell-boy work required for his own hotel — the Hotel Heldenbrand of Pontiac, Michigan. With slight variation this book will meet the needs of the average hotel thruout America. It is pocket size, 32 pages. (A package of four books for 1.00.) Price **$1.00**

Paul Richards' Pastry Book is the title in brief of "Paul Richards' Book of Breads, Cakes, Pastries, Ices and Sweetmeats, Especially Adapted for Hotel and Catering Purposes." The author is known as one of the most skillful all around bakers, pastry cooks and confectioners in America, and has demonstrated the quality of his work in leading hotels. In writing this book he took particular pains to have the recipes reliable and worded in such simple fashion that all who read them may readily understand and work from them. The book is in seven parts. Part I is devoted to fruit jellies and preserves; jams, jellies, compotes and syrups; preserved crushed fruits for sherbets and ices; preserving pie fruits; sugar boiling degrees; colors. Part II, pastry and pie making, pastes and fillings; pastry creams, patty cases, tarts and tartlets; icings. Part III, cake baking. Part IV, puddings and sauces. Part V,

ice creams, ices, punches, etc. Part VI, breads, rolls, buns, etc. Part VII, candy making and miscellaneous recipes; bread economies in hotel; caterers' price list. The recipes are readily found with the aid of 36 columns of index and cross index in the back of the book, this index forming in itself a complete directory, so to speak, of breads, pastry, ices and sugar foods. Printed on strong white paper; page 7x10 inches, 168 pages, bound in cloth..... **$2.00**

Pastry for the Restaurant, by Paul Richards, a vest pocket book of 158 pages, is, as its title indicates, especially produced for the use of bakers employed in restaurants and European plan hotels. The style of work required for the American plan hotel with table d'hote meal, and that for the European plan hotel restaurant, where each article is sold for a separate price, has brought about a demand for a book with receipts and methods especially adapted for the preparation of bakery and pastry goods for individual sale. The first chapter is devoted to French pastries, which are now so generally sold, yet so little understood, because of the misnomer title; then follows cakes and tarts of every kind; pies in great variety; puddings, hot and sold; ices, ice creams, and many specialties, all set forth with ingredients, quantities, and methods of mixing and preparing, and instructions for oven or temperature control. Mr. Richards' other books have become standard the world over, and this one will be equally reliable. The index to this book makes a very complete reference to popular pastry goods and will be found valuable as a reminder. The book is printed on bond paper..... **$1.00**

Ice Cream for Small Plants. This new book tells you how delicious, wholesome ice cream and other frozen desserts can be made economically in small quantity, such as in a hotel, club, restaurant, hospital or other institution. It contains complete information regarding the manufacture of ice creams; also the equipment and its care. 158 carefully standardized recipes for high grade ice creams and other frozen desserts, with 23 pages of pictures of specialty dishes. A practical handbook written in non-technical language. 180 pages, 5x7½ inches, cloth bound. Price..... **$2.50**

Housekeeping on Parade. This book is the most complete guide to hotel and institution housekeeping that has been produced. It covers every angle for the small and the large establishment—rules and regulations; instructions for doing things the right way; recipes for cleaning; and methods of keeping track of things—all are so thoroughly explained, and the book so profusely illustrated, it makes a text book not alone for the housekeeper but for the management. 96 pages, 9x12 inches, in new plastic binding. Price..... **$1.00**

The Vest Pocket Pastry Book (John E. Meister). This little book contains 500 recipes, includes 57 for hot puddings (pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of The Hotel Monthly, who had heard his work highly complimented by his employers, who said they believed him to have no superior as as first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper. Price **$1.00**

The Vest Pocket Vegetable Book (Chas. G. Moore), has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed, printed on bond paper. Price **$1.00**

The Book of Sauces, by C. Hermann Senn, is the newest of The Hotel Monthly Handbook series. Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish, and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over. Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper..... **$1.00**

Ideas for Refreshment Rooms. This book is composed mainly of expositions of catering systems, in particular, tea room, lunch room, department store, cafeteria, school, industrial plant, dining car, club, and outside. A valuable feature of it is the illustrating of different accounting systems and report forms; also plans of lunch rooms, kitchens and pantries, showing consistent lay-out. There are more than a hundred beautiful half tone illustrations picturing refreshment rooms of many kinds, their decoration, and furnishment. Complete sets of menus of famous catering establishments are presented; also a large number of menus to fit the lunch room, cafeteria, industrial plant, or school. Thruout the book there is a plea for the balanced ration and right eating, the advocacy of plain foods simply prepared and appetisingly served, the nutritive value given careful consideration. There is a chapter on service; a chapter on the brewing and serving of tea and coffee; several pages devoted to pantry prepared foods; illustrations of kitchens, of restaurant checks, and of many interesting things, as electric equipment; questions of fuel economy, illumination, and a hundred and one clever ideas in the marketing of prepared foods in public eating houses. The book is thoroly indexed and cross indexed to assure quick finding. 385 pages, cloth bound. Price..... **$1.00**

The Hotel Butcher, Garde Manger and Carver. (Frank Rivers.) The author has cultivated a new field in culinary literature, and produced a book both novel and useful. His experience as butcher, carver, chef and steward enabled him to compile facts regarding meats and meat economics, from the butcher shop to the dining-room table, that will be in-

valuable to managers, stewards, chefs, and all persons employed in culinary work. His book digests the subjects of buying, handling, sale, and service of meats, poultry and fish for hotels, restaurants, clubs and institutions. It is varied with suggestions for the use of meats and trimmings for particular dishes; the composition of these dishes set forth in concise form. The information is clarified by the use of about 300 illustrations. The index is so comprehensive that any item may be referred to on the instant. 125 pages. Price $2.00

"The Advertising of Hotels" by Clarence Madden is the first practical, comprehensive inquiry into hotel advertising ever made available. It is the only book which treats the problem of selling rooms and service in its entirety—promotion, publicity, "in-the-house", "word-of-mouth", copy, appropriation, media selection, and agency contact. Mr. Madden is acquainted with both sides of the advertising picture. His book brings the two into sharp focus and shows their proper relationship. . . . Anyone who is in any way affected by hotel advertising should be sure to have on hand a copy of "THE ADVERTISING OF HOTELS" for study, reference, and guidance. 136 pages. Price..... $2.00

The Fish and Oyster Book, by Leon Kientz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3x6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover..... $1.00

Economical Soups and Entrees (Vachon). This book was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3x7 inches, bound in flexible cover. Price..... $1.00

Eggs in a Thousand Ways, by Adolphe Meyer, gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25

ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper... **$1.00**

The American Waiter (John B. Goins) is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. The author has recently completed Part 2 of this book, the new part devoted largely to European plan service, and, combined with Part 1, which is devoted largely to American plan service, has rounded out a manual which is very valuable to those who would give table service of the kind suited for the average hotel. Interspersed in the book are chapters on the care of table wares, salad making, table setting, carving, dishing up, banking of sea foods, building of banquet tables, and many other useful items of information. The book is illustrated, vest pocket size, printed on bond paper..... **$1.00**

The Van Orman System of Hotel Control. A book illustrating and describing the many forms used in the hotels of the Van Orman Chain of hotels. Price..... **$ .50**

Palmer House Cook Book (Ernest E. Amiet). Recipes for world-famous dishes just as they are prepared by one of America's most renowned chefs. He shows how simple, ordinary dishes can be made to literally "sing" with tempting new flavor and appearance. Beautiful natural-color illustrations show how many of the finished dishes look, and the proper manner of their service. The book is divided into two sections. The first gives breakfast, luncheon and dinner menus, with recipes, for 76 consecutive days; the second part contains 339 additional recipes for dishes which may be substituted for those appearing on the menus..... **$3.00**

Candy for Dessert (Richards). Price..... **$1.00**

Drinks (Jacques Straub). This book contains about 700 accurate pre-prohibition recipes for mixing various kinds of popular and fancy mixed drinks as served in the best hotels, clubs and bars. There is also a chapter on the medicinal value of wines; how to handle and serve wines; types of wines to be served with meals; and outline sketches of correct glassware Price **$1.00**

Clifford M. Lewis' "American Plan Check System"..$1.00

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